



Stuffed Chicken with Roasted Potatoes & Dijon-Cream Sauce



the Smart Oven™ Pro

Breville

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 Prep 30 minutes / Cook 2 hours

 Serves 6

Roast Chicken

- 1.8 kg free-range chicken
- 1 tablespoon butter, softened
- 500g potatoes
- 2 tablespoons olive oil

Stuffing

- 100g fresh white bread
- 50g butter, softened
- 1 brown onion, finely chopped
- 2 sticks celery, finely chopped
- 2 cloves garlic, finely chopped
- 1 green apple, peeled, cored & finely chopped
- 1 tablespoon fresh sage leaves, finely chopped + 2 whole sage leaves

- 2 tablespoons fresh parsley, finely chopped
- 2 tablespoons fresh thyme, finely chopped
- Zest of 1 lemon
- Sea salt & freshly ground pepper

Dijon Cream Sauce

- 1 teaspoon olive oil
- 1 French eschallot, finely diced
- 4 sage leaves, finely chopped
- Juice from the roast chicken
- 300ml pure (single) cream
- 1 tablespoon Dijon mustard
- Sea salt & freshly ground pepper

Method

1. To make the stuffing, tear the bread into chunks and put in the bowl of the SAGE food processor. Process for 1 minute to become soft bread crumbs.
2. Melt the butter in a pan over a medium heat. Add the onions, celery & garlic and cook for 5 minutes or until softened. Add the apples and cook for another 2 minutes.
3. Add the sage, parsley, 1 tablespoon thyme, lemon zest, breadcrumbs and stir though to combine. Season. Set aside to cool.
4. Thoroughly rinse the chicken under cold running water. Pat dry with kitchen paper. Loosely fill cavity with the stuffing and tie legs together with kitchen string. Using your fingers, spread the softened butter under the skin of the breasts, then place a sage leave along with the butter under the skin on each side. Season chicken with salt and pepper.
5. Insert wire rack into rack position 3, bottom shelf. Place the chicken on top of the insert rack inside the roasting pan.
6. Select ROAST/CONVECTION/180°C/1hr 45 minutes and press START to preheat.
7. Once preheat has finished place chicken in the oven.
8. Meanwhile, peel potatoes and cut in half. Add olive oil, 1 tablespoon fresh chopped thyme and salt and pepper and toss until the potatoes are coated.
9. After 45 minutes baste chicken with the pan juices using a pastry brush. Place halved potatoes around the chicken in the roasting pan. Put back into the oven and roast for another hour. When cooking is complete pierce the thickest part of the chicken with a skewer to check the juices are running clear. Strain off the chicken juice, cover the chicken with foil and leave to rest for 10 minutes.
10. Meanwhile, to make the Dijon Cream Sauce, heat the olive oil in a medium fry pan on medium-high heat. Add the eschallot and sage and cook for 5 minutes, or until softened. Add the juice of the chicken, cream and mustard and stir to combine. Let the sauce come to the boil, reduce heat to medium-low and simmer for 1-2 minutes or until the sauce has thickened slightly. Season. Serve with the chicken and potatoes.