



Skin Stuffed Roast Chicken

Not many stuff a whole chicken like this, but it achieves brilliant results

Serves: 5

Prepare: 15 Minutes

Cook: 1 Hour

Difficulty: easy

Ingredients

- 1.8kg [chicken](#)
- 200g [sausagemeat](#) or [pork mince](#)
- 1 onion
- 4 garlic_cloves
- 1 tbsp olive oil
- 1 bunch of fresh thyme
- 1 bunch of fresh sage leaves
- 1 lemon
- 2 handfuls of fresh breadcrumbs
- 1 egg
- sea salt
- ground black pepper

Method

1. Preheat your oven to 240°C/475°F/gas 9
2. Heat a good lug of olive oil in a large frying pan over a medium heat. Whilst the oil warms, blitz together your sage, onion, and garlic in a food processor, or alternatively dice your ingredients finely. Add the onion, garlic and herb mixture to the pan and lightly fry to release the most amazing aroma. Once softened, remove from the heat and leave in a bowl to cool
3. Once the mixture has cooled, grate in the zest of your lemon and add your egg, breadcrumbs and organic sausage meat or organic pork mince. Use clean hands to combine all the ingredients
4. Carefully push your fingers between the meat and skin of your chicken and gently fill with your stuffing. If you have too much, don't worry, simply ball it up and cook to the side of your bird midway through roasting, or save for another day
5. Cut your zested lemon in half and place in the chicken cavity with the remaining thyme sprigs. Pop your chicken in a roasting tray, drizzle with olive oil and season generously with salt and pepper
6. Place your organic whole chicken in the preheated oven and reduce the heat to 200°C/400°F/gas 6. Cook for 40 minutes, then add your left-over stuffing balls to the tray. Return to the oven and cook for a further 35 minutes until gorgeous and golden. To check the chicken is cooked, carefully turn a drumstick, if it comes away easily it is cooked. Rest, well covered, for 20 minutes before carving
7. Serve your organic whole stuffed chicken with crispy roast potatoes and buttery seasonal greens