

ROAST CHICKEN

YIELD: Roast Chicken and Stuffing; serves 4 | **TIME:** 1 hour hands-on, 24 hour inactive time, 35 to 40 minute bake



WHAT YOU NEED:

ROAST CHICKEN

4 ½ lb (2 kg) Chicken
25 grams Kosher salt, divided
5 grams Freshly-ground black pepper
2 grams Fresh thyme
3 grams Fresh rosemary, finely chopped
24 grams Olive oil

APPLE SAGE SOURDOUGH STUFFING

420 grams Day-old sourdough bread, cut into 1-inch cubes
28 grams Unsalted butter, plus more for greasing the pan
2 Celery stalks, cut into ½ inch portions
½ Medium onion, roughly chopped
2 Cloves of garlic, minced
2 Granny Smith apples, cut into 1-inch cubes
3 grams Salt (or more to taste)
2 grams Freshly-ground black pepper
2 Large eggs
10 grams Fresh sage leaves, chopped
226 grams Chicken broth
130 grams White wine (optional: substitute water or more broth)

See tools on next page.

PREPARATION:

STEP 1: PREPARE THE CHICKEN

Pat the chicken dry with paper towels. Lay the chicken breast-side down on a large cutting board. Spatchcock the chicken by cutting the backbone out using sharp kitchen shears, and discard the backbone or store it in the freezer for homemade chicken broth. Turn the chicken over, and cut a small slit in the middle of the breastplate. Flip the chicken over once more with the breast facing up, and using the palm of your hands, press down on the middle of the breast to flatten it out completely. Flip the legs of the chicken outward. Do not trim any excess skin or fat from the chicken.

Using your pointer finger, loosen the skin and detach it from the flesh. In a small bowl, combine the 20 grams of salt, pepper, thyme, and rosemary. Place an even layer of the seasoning mixture under the skin. Place the chicken on a wire rack on top of a baking sheet, and let your chicken dry out uncovered inside the refrigerator for at least six hours (preferably overnight). This will ensure that the skin on your roast chicken is crisp.

STEP 2: MAKE THE STUFFING

Preheat your oven to 425 F. Place the sourdough cubes on a baking sheet and toast them in the oven for 10 minutes.

While the bread is toasting, heat your Challenger Bread Pan base on the stove over medium heat. Melt the butter and saute the onion, garlic, celery and apples until tender. Season with salt and pepper, to taste.

In a large liquid measuring cup, whisk together the eggs, chicken broth, and wine. Set aside.

Combine half of the toasted bread cubes and the sauteed apple mixture into a large bowl. Pour half of the egg mixture into the bread and lightly toss using your hands or two wooden spoons, trying your best not to break up the bread cubes. Repeat with the remaining bread, apple mixture and egg mixture until the stuffing mix is evenly combined, make sure to carefully scrape the fond from the pan and any leftover bits into the bowl.

Recipe cont'd on next page.



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WHAT YOU NEED:

TOOLS

[Challenger Bread Pan](#)
Chef's Knife
Instant Read Thermometer
Kitchen Shears
[Mixing bowls](#)
Pastry Brush
[Pre-cut Parchment Paper](#)
Tongs
Wire Rack
Wooden Spoons
9in x 13in Baking Sheet

PREPARATION:

STEP 3: ROAST THE CHICKEN

Grease the base of your Challenger Bread Pan with butter. Spread your stuffing in an even layer on your pan, and pour any remaining liquid on top. Place your chicken on top of the stuffing, and tuck in the wing tips to prevent them from burning.

Brush olive oil evenly over the surface of the chicken, and then sprinkle with 5 grams of salt. Roast the chicken inside your preheated oven for 30 minutes or until the thickest part of the chicken thighs measure 175F when probed with an instant-read thermometer.

Broil the chicken for 5 minutes or until the skin is an even golden brown. Remove the chicken from the oven and allow it to rest for 15 minutes before serving.

Store any leftover chicken and stuffing in an airtight container in a refrigerator for up to 3 days.

