

Classic Chicken Stuffing



Whether you eat it straight from the tray, for lunch or the next day in sandwiches, our classic stuffing makes the perfect side for any get-together.

Ingredients

8 slices of stale white bread

100g butter (reserve 1 tbsp.)

1 brown onion, finely chopped

½ cup roughly chopped fresh herbs (sage, parsley and thyme work well)

1 tbsp of pomegranate seeds

Method:

1. Cut or tear the bread into 1cm pieces.
2. Melt butter over medium heat, add the onions and cook until softened or for 4 minutes.
3. Add the bread pieces and herbs.
4. Season generously with sea salt and cracked pepper.
5. Stuff the chicken and cook it with the legs together with kitchen string.

6. Once cooked decorate with the stuffing and pomegranate seeds.