

# ROAST CHICKEN WITH BACON AND CHICKEN LIVER STUFFING

## INGREDIENTS:

onions- diced  
150g chicken livers- chopped  
200g bacon pieces,- diced  
large handful of Thyme, finely chopped  
large handful of Rosemary, finely chopped  
2.5kg whole chicken  
100ml Olive oil

## PREPARATION:

Mix thyme and rosemary together  
Mix the chopped onions, livers, bacon  
and half of the herbs mixture together.  
Push the stuffing into the cavity of the  
chicken and secure the open ends using  
a trussing needle and kitchen string.  
Mix the olive oil and remaining herbs  
together and baste the chicken regularly.



Cook  
Time 

2.5HRS.

IMAGE BELOW

chicken so tender  
it falls off the bone

