

Festive Chicken



Description

This festive chicken is lower in calories than regular ones and is softer and juicier as it is cooked for a longer period of time and is served with a healthier substitute to potatoes that's apples and chestnuts.

12 Serves **20** Mins Prep
120 Min Cook **310** Calories Per Serving

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Ingredients

- 1 Whole Chicken (2-3Kgs)
- 30g butter
- 1/3 Cup Olive Oil
- Black Pepper
- Maldon Salt
- Rosemary Sprigs
- Fresh thyme leaves
- Bouquet of fresh mint leaves
- Fresh Dill
- 1 garlic bulb
- 4 Red Apples
- 1/2 Cup Black Raisins
- 1/2 tbsp Cinnamon
- 300g Chestnuts

**Buy ingredients
from this recipe**

10 Ingredients



Recipe By

Nicole Maftoum

Entrepreneur, Dietitian, Food blogger and Home cook, Nicole Maftoum is the founder of Eat Like Nicole. She was born and raised in a house where cooking and eating were the essence of showing love and celebrating life in all its forms. Inspired from h..

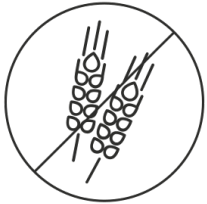
Method

1. Massage the chicken with butter.
2. In a Casserole dish place a bouquet of herbs. Add 1/3 cup of olive oil topped with the chicken.
3. Dice the apples and mix them with cinnamon and raisins and stuff the chicken with this mixture and the remaining herbs. Salt it and add black pepper.
4. Pre-heat the oven to (220°C).
5. Add the un-peeled garlic cloves and chestnuts and roast it in the oven for 2 hours.

Dietary & Lifestyle Information

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Gluten Free