

Roasted Chicken with Apricot, Orange, Almond and Barley Stuffing



INGREDIENTS:

- 1 Whole chicken (2-3 lb)
- 1½ cups Pearl barley rinsed in cold water
- ... Unsalted butter
- 3 cloves Garlic, smashed
- ... Juice and zest of 1 orange (kept separate)
- 1 tsp Smoked paprika
- ... Pinch of cumin
- ... Kosher salt and freshly ground pepper
- 1 Sweet onion, finely diced
- 1 cup Almonds, toasted and chopped
- ½ cup Fresh parsley, chopped
- ½ cup Fresh thyme, chopped
- 2 cup Chicken broth plus extra if needed
- 1½ cups Dried apricots, chopped

DIRECTIONS:

Melt 3-4 tablespoons of the butter in a large, heavy pan on medium heat, add the onion, and cook over low heat for 10 minutes or until soft.

Add the barley to the pan and sauté for 2 minutes. Add the cumin, paprika and garlic and cook for another 2 minutes.

Add the stock, orange juice, apricots and almonds and season with salt and pepper. Bring to a boil, lower the heat, cover, and simmer for 45 minutes or until cooked. Remove the barley from the heat and place in bowl. Mix in fresh herbs and orange zest and season with salt and pepper if needed.

Set the oven at 400°. Dry inside of chicken with paper towels.

Spoon about two-thirds of the stuffing into the chicken. Tie the legs of the chicken together with cooking string. Rub the outside of the chicken with 1-2 tablespoon of butter and season with salt and pepper.

Set the chicken in a roasting pan and blast with heat for 15 minutes at 400°. Turn the oven down to 375° and roast for another 30-45 minutes or internal temperature is 165°.

When the chicken is done, let it rest for 10 minutes before serving.

Place the remaining stuffing in a small baking dish and bake separately until crisp.

Serve with your favourite roasted vegetable. I recommend roasted and honey glazed carrots.

• *Enjoy with a glass of Viogner 2019! Perfect for Easter dinner!*



www.13thStreetWinery.com