How to Dress and Stuff a Chicken Like a Thanksgiving Turkey Makes 6 Servings

Ingredients

- □ 1 (5-6 pound) pound chicken
- □ 1/2 cup (1 stick) unsalted butter, room temperature
- 1 teaspoon salt
- 1 teaspoon pepper
- □ 4-5 cups stove top stuffing, prepared, or homemade stuffing

Directions

- 1. Line a rimmed baking sheet with aluminum foil. Remove giblets and neck from cavity of chicken. Rub butter over chicken and under skin. Season with salt and pepper.
- 2. Spoon stuffing into cavity of chicken. Tie chicken legs together and tuck wing tips under the body. Place chicken breast-side up on baking sheet.
- 3. Roast, until golden-brown and a meat thermometer reads 165 degrees for chicken and stuffing, about 1 hour and 45 minutes to 2 hours.
- 4. Remove from oven and allow to rest (sit) for 20 minutes before carving.

Tip: Roast unstuffed chicken for 1 hour 20 minutes, until golden-brown and a meat thermometer reads 165 degrees.



Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock



Funding is provided by the Pennsylvania Department of Health through the Preventive Health and Health Services Block Grant from the Centers for Disease Control and Prevention.

feedingpa.org/hpi