Creamy Mushroom Stuffed Chicken

Cooking time	100 mins
Preparation time	20 mins
Serves	10

Beef bangers and Royco Mushroom Sauce are mixed together with fresh thyme to create a traditional stuffing for a classic roast chicken, or two. The perfect centre piece for a festive feast.

Ingredients

- 500g beef bangers
- 1 x Royco Creamy Mushroom Sauce
- 1 cup of breadcrumbs
- 1 Tbsp dry or fresh thyme leaves
- 2 whole chickens
- Olive oil
- Salt

Vegetarian

Replace the beef bangers with your favourite vegetarian sausages, and stuff red and yellow peppers with the mixture.

Family Friendly

Once the chicken is stuffed, any leftover stuffing can be rolled into mini meatballs and cooked in the tray alongside the chicken. A delicious treat for the kids.

Method

1. Preheat the oven to 190’C.
2. Make the Royco Creamy Mushroom Sauce as per the instructions on pack and allow to cool.
3. Remove the beef bangers from the casing and add to a mixing bowl, along with the Mushroom Sauce, thyme and breadcrumbs. Mix well until combined.
4. Stuff the cavity of the two chickens with the stuffing mix you have combined.
5. Add stuffing mix under the skin of the chicken breasts.

6. Rub the chickens with oil, season with salt and roast for 90 minutes - 100 minutes. When the juices run clear when pierced, the chicken is cooked.
7. Allow chicken to rest for 15 minutes before cutting.

Serve with our Crushed and Crunchy Rosemary Potatoes.

Recipe Tags

Chicken, Meat and Veg

Related Recipes

Hake and Broccoli Bake

Cooking time

40 mins

Preparation time

10 mins

Beef Stew with Soft Dumpling

Cooking time

90 mins

Preparation time

30 mins

Lamb & Tomato Potjie

Cooking time

120 mins

Preparation time

15 mins

Beef Short Rib with Creamy Mushroom Mealie Rice

Cooking time

45 mins

Preparation time

20 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins



Mielies with Flavoured Butter

Cooking time

7 mins

Preparation time

5 mins

Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins

Stuffed Cabbage Rolls

Cooking time

75 mins

Preparation time

20 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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