

Chicken with Apple-Sausage Stuffing



PREPARATION TIME
20 minutes



COOKING TIME
1 hour



PERFECT PARTNER
sautéed spinach



Some sausages use fillers, such as cereal, soybean flour and dried milk solids, to use less meat. Be sure to read the package labels to guarantee the most value for your money.

SHOPPING LIST

- chicken • sausage • croutons
- green onions • apple • raisins
- chicken broth

ON HAND

- butter • salt

INGREDIENTS

- 4 ounces bulk pork sausage
- 1 (3 1/2-pound) chicken
- 2 tablespoons butter or margarine
- 2 tablespoons chopped green onions
- 3/4 cup herb-seasoned croutons
- 1/4 cup chopped peeled apple
- 1 tablespoon raisins
- 2 tablespoons chicken broth
- 1 teaspoon salt

SERVES **4**

COOKIN' *Express*

• Since stuffing is such a popular dish, consider doubling the recipe and cooking the extra in a covered casserole for 45 minutes. You can freeze the extra unbaked stuffing to save time when you prepare this recipe again.

Make Ahead

Prepare the stuffing through step 2 up to 8 hours ahead. Refrigerate until ready to stuff and bake.

♦ VARIATION

For a nutty flavor, add 2 tablespoons each chopped dates and pecans to the stuffing.

1 Preheat oven to 375°F. Heat a large skillet over medium-high heat; add sausage. Cook, stirring continually, until browned and crumbly, about 5 minutes.



2 Melt butter in a medium skillet over medium heat; add green onions. Sauté until tender, about 5 minutes. Remove from heat; stir in croutons, apple, raisins, broth and sausage. Mix well.

3 Sprinkle inside of chicken with 1/2 of salt. Fill cavity with stuffing; close with skewers. Sprinkle outside of chicken with remaining salt. Place chicken breast side down in a roasting pan.



4 Roast chicken for 30 minutes; turn. Roast, basting frequently, until meat thermometer registers 185°F or until juices run clear when meat is pierced with a knife, about 30 minutes.