

 4 servings

Dinner

Lunch

Meat &amp; Poultry

# Roasted chicken stuffed with chorizo and cannolini beans

## Description

Gordon Ramsey

## Ingredients

for 4 servings

- 1 **large** chorizo diced
- 1 red onion diced
- 2 **cloves** garlic minced
- 1 Fresh thyme
- 1 **large** can cannolini beans drained
- 1 Sun dried tomatoes
- 1 Paprika
- Salt and pepper
- 400 **ml** each white wine and water
- 1 Olive oil
- 1 **large** roasting chicken

Conversion: *No conversion*

## Steps

- I. Saute chorizo in olive oil Add onion garlic and thyme Saute to release flavors then add beans Add salt and pepper and tomatoes and cook until done Rinse chicken and dry. Cut tips off of the legs Salt and pepper cavity and stuff with bean mixture. Pack well. Close cavity with large lemon Rub with olive oil and paprika In roasting pan, place chicken, wine, water and thyme Cover tightly with foil. Roast at 350°F one hour. Uncover and roast another 30 minutes until skin crispy Squeeze lemon into drippings, add butter reduce and strain Carve chicken and serve with stuffing and gravy.