



Ricotta and Herb Stuffed Chicken

From Jenn's Collection

Filling can be made 1 day ahead and chilled, covered. Bring to room temperature before stuffing chickens.

Jenn - This is easier than it sounds and really yummy.

Quantity	Ingredients	Preparation Notes
Filling		
4	Garlic Cloves, minced	• Preheat oven to 400 degrees - racks lower and middle.
3 Tbsp	Extra-Virgin Olive Oil	• Make Filling
4 C	Fresh Whole Milk Ricotta (2 lbs)	• Cook garlic in oil in a small heavy skillet over medium-low heat, stirring occasionally, until pale golden, 2 to 3 minutes.
2	Large Eggs, slightly beaten	• Transfer to a bowl and stir in ricotta, eggs, parmesan, herbs, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
1 C	Grated Parmigiano-Reggiano Cheese (2 oz)	• Stuff and Roast Chickens
1/4 C	Chopped Fresh Oregano	• Cut out backbones from chickens with kitchen shears (freeze bones for making stock if desired).
1/4 C	Chopped Fresh Parsley	• Pat chickens dry, then spread flat, skin sides up, on a cutting board.
Chicken		• Cut a 1/2-inch slit on each side of chicken in center of triangle of skin between thigh and breast (near drumstick), then tuck knob of each drumstick through slit.
2	Whole Chickens (3.5 lbs each)	• Sprinkle each chicken with 3/4 teaspoon salt and 1/2 teaspoon pepper and spread chickens flat, skin sides up, in an oiled large (17- by 12-inch) shallow baking pan.
2 Tbsp	Extra Virgin Olive Oil	• Gently slide your finger between skin and flesh of breast and legs of 1 chicken to loosen skin (be careful not to tear skin).
		• Using a small spoon, slide 2/3 cup ricotta mixture under skin, using a finger on outside of skin to spread filling over meat of breast, thighs, and drumsticks.
		• Tuck wing tips under.
		• Stuff second chicken in same manner.
		• Brush skin of chickens all over with oil (2 tablespoons) and sprinkle each with 3/4 teaspoon salt and 1/2 teaspoon pepper.
		• Spoon remaining filling into an oiled 1-quart shallow baking dish (10 by 7 inches).
		• Bake chickens in middle of oven 30 minutes, then put dish of stuffing in oven on lower rack.
		• Continue baking until chicken is just cooked through and an instant-read thermometer inserted into thickest part of a thigh (through stuffing; do not touch bone) registers 170°F and until gratin is puffed and golden, about 30 minutes more.
		• Let chickens stand 10 minutes, then cut each into quarters. Serve with gratin.