



Day 7

Serves: 6

Preparation time:

30 min

Cooking time:

1h30 min

Ingredients:

- 2 pork sausages, casings removed
- 1 onion, finely chopped
- 3 cups (750 ml) breadcrumbs
- ¼ cup (60ml) fresh parsley, chopped
- 2 tablespoons (30ml) margarine, melted
- 2 eggs, beaten
- 1 packet **IMANA Mushroom Sauce**
- 1 x 1,5 kg whole chicken, cleaned and ready for roasting
- 2 tablespoons (30ml) oil
- 6 - 8 bacon rashers (optional)
- 1 packet **IMANA Roast Chicken Gravy**

Method:

1. In a bowl combine all the sausage meat, onion, breadcrumbs, parsley, margarine and eggs. Lastly add half the dry contents of the **IMANA Mushroom Sauce**. Mix together until well combined.
2. Place the chicken in a roasting pan and stuff with the prepared stuffing. Tie the legs together with string.
3. Rub the oil over the chicken and then rub the remaining **IMANA Mushroom Sauce** powder over the chicken. Place the bacon rashers over the top of the chicken. Cover with foil or the lid of the roasting pan.
4. Roast at 180°C in the middle of the oven for 1 hour. Remove the foil and continue roasting for 15- 30 minutes. To check if the chicken is cooked, push a knife into the thickest part. If the juices run clear, it's cooked. Allow the chicken to rest for 15 minutes before carving.
5. Prepare the **IMANA Roast Chicken Gravy** as per the instructions on the pack and serve with the meal.
6. Serve with roast potatoes and vegetables.

This Recipe Uses

