

Lemon chicken with pine nut stuffing / Tesco.

Contributors

Tesco (Firm)

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TESCO

RECIPE Collection

Lemon Chicken with Pine Nut Stuffing

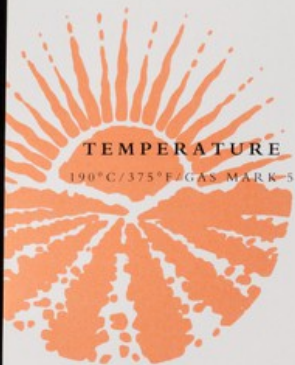
INGREDIENTS

For the Stuffing:

- 50g (2oz) Pine Kernels, roughly chopped
- 50g (2oz) White Breadcrumbs
- 1 small Onion, finely chopped
- 1 x 15ml sp (1 tbsp) Sultanas
- 1 x 15ml sp (1 tbsp) freshly chopped Parsley
- 1 Free Range Egg, beaten
- Salt and Ground Black Pepper
- 1 Nature's Choice Chicken
- 2 x 15ml sp (2 tbsp) Olive Oil
- 2 x 15ml sp (2 tbsp) Lemon Juice
- Finely Grated Rind of Half a Lemon
- 1 clove Garlic, finely chopped
- 5 x 15 ml sp (5 tbsp) White Wine

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NATURE'S CHOICE



Lemon Chicken with Pine Nut Stuffing

METHOD

- 1 Mix all the stuffing ingredients together and stuff the body cavity of the chicken. Weigh the chicken.
- 2 Mix the olive oil, lemon juice, lemon rind and garlic together. Place the chicken into an ovenproof dish. Pour the olive oil mixture over the chicken
- 3 Add the wine to the base of the dish.
- 4 Cover and cook in the centre of the oven for 20 minutes per 450g (1lb) and 20 minutes extra.

All lines subject to availability at Tesco



NATURE'S CHOICE FREE RANGE CHICKEN

Nature's Choice Chickens are raised in the Landes area of South West France where they have the entire run of the forests, with no fences or boundaries, and feed on the abundant supply of local corn which gives them their golden appearance.

The Free Range system together with a longer life means they taste delicious with a full, traditional flavour.