

# STUFFED CHICKEN

FOOD *sense*

## How to Cook:

- Remove chicken from the refrigerator and let rest until reaching room temperature. If you're using frozen, stuffed chicken, defrost fully.
- Preheat oven to 375°F (190°C).
- Place a cooking rack into a roasting pan and pour ~1/2 cup of warm water into the bottom of the roasting pan. Do not let the water level reach the rack.
- Place the stuffed chicken on the cooking rack, cover with aluminum foil, and roast for 20-25 minutes or until the internal temperature reaches 165°F (74°C).
- Remove from the oven and let it rest for a few minutes, then slice and serve.

**Temperature Check:** *Use a meat thermometer inserted at least 1/2 inch into the stuffed chicken to ensure that the correct temperature is achieved.*

Looking to order a Food \$en\$e box online for in-person pickup? Visit our portal at [foodsense.foodbankcny.org!](https://foodsense.foodbankcny.org)