

Stuffed chicken with apples and cranberries

Total time **870 mins** 150 mins preparation time 720 mins marinating time

INGREDIENTS

1 portion(s)

whole chicken weighing
approx. 2 kg

Marinate

2 tsp sweet pepper

1 tsp garlic

0.5 tsp hot pepper

1 tsp turmeric

6 tbsp Kikkoman Naturally
Brewed Soy Sauce

1 pinch pepper

Filling

10 tbsp groats (e.g. pearl barley)

750 ml bouillon

1 egg

80 g prunes

Additionally

30 g fresh cranberries

300 g small apples (approx.
2-3)

PREPARATION

Step 1

Fillet the chicken without damaging the skin. In a bowl, combine all the marinade ingredients, rub the meat on each side. Put it into a glass dish, add the remaining marinade and refrigerate overnight.

Step 2

The next day, cook the groats in 750 ml of broth and cool it down. Add 1 raw egg and prunes to the cooled down porridge, mix it all. Fill the marinated chicken with the filling. To prevent the filling from being spread in the oven, you can fasten the meat with toothpicks. Arrange the apples cut into eighths and cranberries around the chicken.

Step 3

Bake it in an oven preheated to 180 degrees until it tenders (about 1-2 hours). First, bake with the lid on, remove the lid for the last 20 minutes of cooking to make the meat golden brown.