

## Description



Succulent sweet and savory chicken with hearty wild rice will have your guests coming back for more! A delicious holiday dish.

## Ingredients:

### Marinated Chicken:

- 1 Medium to large whole chicken (rinsed and patted dry)
- 1/2 C. The Olive Tap's [Cranberry Pear Balsamic Vinegar](#)
- 1/4 C. honey
- 1/2 C. The Olive Tap's [Herbs de Provence Olive Oil](#) or Holiday Herb Olive Oil
- 1 T. Dijon mustard
- 1/2 t. salt
- 1/4 t. fresh ground black pepper

### Wild Rice Stuffing:

- 1 Package prepared wild rice
- 1/2 C. Dried cranberries
- 1 C. Arugula
- 1/4 C. Coarsely Chopped Pistachios or Walnuts

## Directions:

1. Place clean chicken in a large resealable bag and set aside.
2. Mix balsamic vinegar, honey, oil, mustard and salt and pepper in a small bowl. Whisk until emulsified.

3. Reserve 1/3 cup of the glaze for later basting and pour the remainder over the chicken in the bag. Seal the bag and manipulate the bag to coat the chicken thoroughly. Let marinade 4 to 6 hours, or overnight (24 hours max).
4. Heat oven to 400 degrees.
5. Prepare the wild rice, adding the cranberries, arugula and pistachios or walnuts to the prepared rice. Set aside to cool for a few minutes.
6. Remove chicken from the bag and place it on a large cutting board for preparing to stuff. With heavy duty kitchen scissors, cut open the top of the chicken, creating a sizable cavity for stuffing.
7. Take the prepared stuffing mixture and stuff the chicken and place in a large roasting pan. Drizzle a portion of the marinade from the bag over the bottom of the pan.
8. Roast 40 min, and then baste chicken and rice with the reserved glaze (reserved from above). Important: Do not use the marinade from the chicken for basting.
9. Repeat basting every 5 to 7 minutes until chicken is 165 degrees on an instant read thermometer and juices run clear (about 1 hour total cooking time).
10. When the chicken is done, place on a serving platter and serve. Enjoy with your favorite vegetable or salad.

An Olive Tap Original by Jean

**Date**

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