



Mediterranean Chicken Recipe

Preparation:

Preheat oven to 423°F

Combine ingredients in large bowl and drizzle with extra virgin olive oil (EVOO) and lemon juice. Measurements are approximates. Shoot for about equal parts of these ingredients. You may have a little more artichoke hearts than the rest of the ingredients. Rinse chicken, remove innards and pat it dry with a paper towel.

Place lemon slices under skin.

Rub with EVOO and some salt and pepper

Stuff the chicken with the tomato/feta/artichoke/olive mixture

Place the leftover mixture in a small oven safe dish and cover with aluminum foil

Place chicken breast side up on a roasting pan. Roast the chicken in the oven for 15 minutes. Reduce the temperature to 375°F and continue roasting until the juices run clear and a thermometer inserted into the inner thigh (but not touching the bone) registers 165°F, about 50 minutes to 1 hour more.

Extra stuffing should be placed in the oven at 375°F after removing the chicken to warm through while chicken is resting. Keep covered.

Remove the chicken from the oven and place on a cutting board. Let it rest about 15 to 20 minutes before carving.

Ingredients:

- 1 whole 4-5 pound chicken
- Marinated Roasted Tomatoes
- Chopped approximately 8oz
- Feta Cheese – chopped in small cubes approximately 8oz
- 1 can marinated artichoke hearts, drained and chopped
- Pitted Kalamata olives – chopped, about ½ a cup – 20 olives
- 1 half lemon sliced thin
- Juice from ½ a lemon
- Salt and pepper
- Extra Virgin Olive Oil

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