

Rosemary Sweet Potato Stuffed Chicken

Recipe By *Faigy Grossman*



Cooking and Prep:  3 h

Serves:  8

Contains:    

Preference: Meat

Difficulty: Easy

Occasion: Shavuot

Source: Family Table by
Mishpacha Magazine

The subtle, herbal flavor of rosemary lends sophistication to this twist on a classic stuffed chicken. I like to prepare this dish both with bone-in chicken and with chicken breasts for two different looks. Outstanding for Yom Tov, or any special day!

Ingredients (13)

Chicken

- 8 chicken bottoms
- garlic powder, to taste
- [Gefen Duck Sauce](#), to coat chicken
- paprika, to coat

Stuffing

- 1 large onion, diced

- oil, for sautéing
 - 2 medium sweet potatoes, cooked and mashed
 - 1/2 teaspoon **Gefen Soy Sauce**
 - 1/4 cup challah crumbs
 - 3/4–1 teaspoon dried rosemary, or to taste
 - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
 - salt, to taste
 - black pepper, to taste
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Start Cooking

Prepare Chicken

1. In a large frying pan, sauté onion in oil until golden. Remove from heat and add remaining stuffing ingredients. Mix until well combined.
2. Divide mixture into eight equal portions. Stuff each chicken bottom with one portion of mixture, pulling skin over stuffing.
3. Place stuffed chicken bottoms into roaster pans. Smear with duck sauce and sprinkle liberally with paprika and additional rosemary if desired. Cover pan tightly with foil and bake for two and a half hours at 350 degrees Fahrenheit (180 degrees Celsius).