

Pastrami-Stuffed Dark Chicken Roast with Honey- Mustard Glaze

Recipe By Zehava Krohn



Cooking and Prep:  2
h 05 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Rosh Hashanah,
Sukkot

Diet: Gluten Free, Low Carb

Source: Whisk by Ami

Magazine

Ingredients (9)

Pastrami-Wrapped Dark Chicken Roast

- 1 (5 pound) dark chicken roast
- 1 pound pastrami, thinly sliced
- salt, to taste
- pepper, to taste

2 tablespoons **Bartenura Olive Oil**

Sauce

1/2 cup **Gefen Honey**

1/4 cup mustard

1 teaspoon cumin

2 garlic cloves, minced or 2 cubes **Gefen Frozen Garlic**

Start Cooking

Prepare the Chicken Roast

1. Preheat oven to 400°F. Wash and dry chicken roast.
2. To stuff the roast, create a tunnel by sticking your hands in from both ends. Stuff tunnel with pastrami.
3. Place roast in a 9- x 13-inch aluminum pan or roaster.
4. Season chicken roast with salt and pepper. Rub olive oil all over all surfaces of the chicken roast.

Prepare the Glaze and Cook

1. In a small bowl, combine honey, mustard, cumin, and garlic.
2. Pour sauce over chicken roast and cover tightly. Bake for 1 hour and 45 minutes.
3. Uncover chicken roast and raise heat to 500°F or to broil. Bake or broil additional 15 minutes while constantly basting. Chicken roast should have a golden brown color when done.
4. Let cool before slicing. Rewarm before serving.