

Cook'sCountry

Skillet-Roasted Chicken and Stuffing

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WHY THIS RECIPE WORKS:

To translate this holiday classic into a one-pan weeknight meal, we took the stuffing out of the chicken. Sautéed aromatics are the base of the dish, and the chicken—brushed with a flavorful herb butter—roasts right on top of them in the skillet. Scattering the bread cubes around the bird before it goes into the oven simultaneously toasts them and allows them to soak up the flavorful juice as the chicken roasts. While the chicken rests on a carving board, a quick stir and a splash of broth moisten the stuffing, and a few minutes later dinner is on the table.

SERVES 4

You can find Italian bread in the bakery section of your grocery store. Take care when stirring the contents of the skillet in steps 4 and 5, as the skillet handle will be very hot.

INGREDIENTS

- 1 (4-pound) whole chicken, giblets discarded
- 6 tablespoons unsalted butter
- 2 tablespoons minced fresh sage
- 2 tablespoons minced fresh thyme
- Salt and pepper
- 2 onions, chopped fine
- 2 celery ribs, minced
- 7 ounces Italian bread, cut into 1/2-inch cubes (6 cups)
- 1/3 cup low-sodium chicken broth

INSTRUCTIONS

1. Adjust oven rack to lower-middle position and heat oven to 375 degrees. Pat chicken dry with paper towels. Melt 4 tablespoons butter in small bowl in microwave, about 45 seconds. Stir in 1 tablespoon sage, 1 tablespoon thyme, 1 teaspoon salt, and 1/2 teaspoon pepper. Brush chicken with herb butter.
2. Melt remaining 2 tablespoons butter in 12-inch oven-safe skillet over medium heat. Add onions, celery, 1/2 teaspoon salt, and 1/2 teaspoon pepper and cook until softened, about 5 minutes. Add remaining 1 tablespoon sage and remaining 1 tablespoon thyme and cook until fragrant, about 1 minute. Off heat, place chicken, breast side up, on top of vegetables. Arrange bread cubes around chicken in bottom of skillet.
3. Transfer skillet to oven and roast until breasts register 160 degrees and thighs register 175 degrees, about 1 hour, rotating skillet halfway through roasting.
4. Carefully transfer chicken to plate and tent loosely with aluminum foil. Holding skillet handle with potholder (handle will be hot), stir bread and vegetables to combine, cover, and let stand for 10 minutes.

5. Add broth and any accumulated chicken juice from plate and cavity to skillet and stir to combine. Warm stuffing, uncovered, over low heat until heated through, about 3 minutes. Remove from heat, cover, and let sit while carving chicken. Transfer chicken to carving board, carve, and serve with stuffing.

TEST KITCHEN TECHNIQUE: LAYERING SKILLET-ROASTED CHICKEN AND STUFFING

With our method, you can roast a chicken and make stuffing with hardly any hands-on time—or dishes.

BUTTER ON BIRD: Brush chicken with seasoned herb butter.

BUILD FLAVOR BASE: Sauté celery and onion in butter with more herbs, salt, and pepper.

BIRD ON VEGETABLES: Place chicken in center of skillet on top of sautéed vegetables.

BREAD AROUND BIRD: Surround chicken with untoasted bread cubes and bake.

