



CHICKEN ON A SPIT WITH WILD MUSHROOM RICE PILAF

PREP TIME: 30 MINUTES

COOK TIME: 1 HOUR 45 MINUTES

SERVES: 4

INGREDIENTS

- 1 whole chicken
- 1/2 cup (4 oz) 7 Spice Blend
- 4 sprigs rosemary
- 16 sprigs thyme
- 1 cup Jasmine rice
- 1 tablespoon celery (small diced)
- 1 oz yellow onions (small diced)
- 1 tablespoon carrot (small diced)
- 1/4 cup (2 oz) mushroom mix (cut medium, depending on mushrooms, there will be variations)
- 1 teaspoon garlic (diced)
- 1 teaspoon shallots (diced)
- 1 3/4 cup chicken stock or vegetable broth
- 1 tablespoon butter
- Salt and pepper

DIRECTIONS

1. Season inside of bird with spice blend, and shove herbs into the cavity.
2. Season the outside well with the spice blend, an even coating.
3. Put on spit, and roast until golden brown, and the temperature at the thickest part of the thigh is 165°.
4. While chicken is roasting, in medium size pot, on medium heat, put butter to melt, add vegetables, cook until onions become translucent.
5. Add mushrooms, garlic and shallots, cook 2 minutes.
6. Add rice, mix around, season with salt and pepper.
7. Add stock/broth and stir, check seasoning to ensure it's flavorful. Season the liquid, if needed, as that will be the flavor of the rice once it's done cooking.
8. Put on the lid, turn to low heat, and cook until all water is absorbed, about 20 minutes.
9. Remove lid, stir, adjust seasonings. Reserve.

