

Chicken With Artichokes

Servings: 4

Source: New York Times, 9/19/93

Ingredients

- 1 (13¾ oz) can Artichoke Hearts, drained
- 2 each Garlic
- 1 Olive Oil
- ½ teaspoon Salt, Or To Taste
- Freshly Ground Pepper
- 3.5 lbs. Roasting Chicken
- ½ Lemon, quartered
- 3 Rosemary
- 1 (14.5 oz) can Tomatoes, drained, chopped
- 1 Green Pepper, Roasted, peeled, cored, deribbed
- ⅛ teaspoon Cayenne

Method

450 oven. Place about ⅔ of the artichokes in a food processor with the garlic, 2 tsp olive oil, ½ tsp salt, and pepper. Process until smooth.

Carefully loosen the skin over the breast of the chicken forming two pouches. Stuff with artichoke mixture. Rub the skin with the remaining tsp olive oil and season with salt and pepper. Fill the cavity with lemon, rosemary, and remaining artichoke hearts. Place in a roasting pan and roast for 35 minutes, running a spatula under the chicken once or twice to prevent sticking.

Combine tomato, roasted pepper, and cayenne and spoon the mixture over the chicken. Continue roasting until the juices run clear when pricked, about 35 minutes, basting every ten minutes. Remove from oven and let stand 10 minutes.