



Lemon Roasted Chicken with Bread Stuffing

Featuring Delavignes Lemon Infused Olive Oil

You Will Need:

- 1 Whole Chicken
- 1 Lemon, halved
- 2 Tbsp. **Delavignes Extra Virgin Olive Oil** + Extra for greasing pan
- 1 Tbsp. Lemon-Infused Olive Oil
- 1 Red Onion, chopped
- 2 Garlic Cloves, minced
- 3 Tbsp. Chicken Broth
- 2 Tbsp. Mixed Dry Herbs of your choice (we suggest our **Tuscan Herb Bread-Dipper Spice Mix**)
- ¾ lb Ham, roughly chopped
- 4 Slices day old bread, cubed

Instructions:

Preheat oven to 325* F. Lightly grease a 13x9” baking pan with olive oil. Mix all ingredients except chicken together in large bowl, spread in greased pan. Bake for 10 minutes; remove and stuff chicken. Bake chicken as recommended on packaging.