

Our State eats

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Baked Chicken *with* Sweet Pickle Stuffing

Yield: 4 servings.

- 1 cup yellow onion, chopped
- 1 cup celery, diced
- 1/3 cup unsalted butter (or 5 tablespoons + 1 teaspoon)
- 1/2 cup sweet pickle relish, drained
- 6 cups day-old bread, cut into small cubes
- 1 teaspoon curry powder
- 2 teaspoons salt, divided
- 1 whole chicken, quartered

Preheat oven to 350°. Prepare a 9 x 13-inch baking dish with cooking spray.

Sauté onion and celery in butter until onion is translucent. Stir in pickle relish, bread cubes, curry powder, and 1 teaspoon salt. Spread stuffing over bottom of prepared baking dish. Sprinkle remaining salt over chicken. Place chicken, skin side up, on top of stuffing. Bake, uncovered, for 1 hour and 15 minutes or until chicken is tender.



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