



## Dibis Ramman Chicken and Freeke Stuffing

### Ingredients

- 0.75 cup Freekeh
- 2 cups Water
- 0.75 cup Hot Water
- 2 cubes Maggi® Chicken Bouillon
- 0.5 cup Walnuts
- 1 tsp Ground cinnamon
- 2 cups Hot Water
- 5 tbsp pomegranate molasses
- 1300 g Chicken
- 1 tbsp Butter
- 0.75 cup Dried prunes, deseeded and chopped
- 1 large Onions, finely chopped

### Instruction

1. Soak freekeh grain in cold water and allow to sit for 6 hours.
2. Melt butter in a medium saucepan, drain and rinse freekeh grain and add to pan. Add water and sprinkle 1 cube Maggi® Chicken Bouillon and simmer on medium heat for 5 minutes or until the freekeh is  $\frac{3}{4}$  cooked. Add chopped prunes, walnuts and cinnamon powder and remove from heat. Cover and allow to cool slightly.
3. Wash the chicken and make sure the cavity is empty. Gently spoon the freekeh and prune stuffing in the cavity until full, truss the stuffed chicken, or tie the legs together with kitchen twine.
4. Place chopped onions in the center of a deep oven dish (large enough to hold the chicken with an extra 3-5 cm space from the edges).
5. Position the trussed chicken on top of the bed of onions.
6. Dissolve remaining 1 cube of Maggi® Chicken Bouillon in 500ml of hot water, stir in the pomegranate molasses, and pour over the chicken. Cover with aluminum foil and bake at 180°C in a preheated oven for one hour.
7. After one hour remove aluminum foil and allow the skin to broil, while basting (every 10 minutes) with the rendered juices in the pan, until done. (30 minutes) Cut chicken serve on a platter with the stuffing and rendered juices on the side.

### Nutrition

Carbohydrates	35.16 g
Energy	352.31 kcal
Fats	6.5 g
Protein	41.02 g

🕒 120 Minutes

⊕ 6 Servings