



Roasted Chicken with Orange-Pineapple Sauce

Prep: 40 minutes plus standing

Roast: 50 minutes • Serves: 4

- $\frac{2}{3}$ (6-ounce) box stuffing mix for chicken
- 1 fresh fryer chicken (about 3-4 pounds), thawed if necessary
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon garlic powder
- 1 teaspoon chopped fresh rosemary leaves plus additional sprigs (optional)
- 1 tablespoon unsalted butter, melted
- $\frac{1}{2}$ medium orange, cut into wedges (optional)
- 1 can (8 ounces) crushed pineapple in juice
- $\frac{2}{3}$ cup orange marmalade

1. Preheat oven to 400°. Prepare stuffing as label directs. Remove and discard giblets and neck from chicken. Trim excess fat.

2. Sprinkle inside cavity of chicken with $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper and garlic powder; evenly fill cavity with prepared stuffing. Sprinkle outside of chicken with remaining $\frac{1}{4}$ teaspoon each salt and pepper, and rosemary. Place chicken in roasting pan; brush chicken with butter.

3. Roast 50 minutes to 1 hour or until thermometer inserted into thickest part of thigh and center of stuffing reaches 165°. Add rosemary sprigs and orange wedges to roasting pan during last 15 minutes of roasting, if desired. Transfer chicken to cutting board and loosely tent with aluminum foil; let stand 10 minutes.

4. Meanwhile, in small saucepot, heat crushed pineapple with juice and orange marmalade to simmering over medium heat. Simmer 3 to 5 minutes or until mixture thickens slightly, stirring occasionally.

5. To serve, with spoon, scoop stuffing from cavity and transfer to serving bowl; cut chicken lengthwise in half. Serve with Orange-Pineapple Sauce.

Approximate nutritional values per serving: 824 Calories, 32g Fat (10g Saturated), 200mg Cholesterol, 941mg Sodium, 65g Carbohydrates, 1g Fiber, 63g Protein