

# Roasted Chicken with New York Style Sausage Stuffing

## Ingredients:

- 1 chicken approximately 3 lbs.
- Rice 1/4 cup each of white, brown, and wild
- 1 small onion, chopped
- 1 fresh garlic clove, crushed
- 1/2 lb. fresh small mushrooms, sliced
- 1/2 cup chopped walnuts
- 1/4 teaspoon salt and pepper
- 1 lb. New York Style Sausage:  
(Mild, Hot, Turkey Italian or Garlic Basil)
- 1 egg, beaten.



## Procedure:

Wash, clean and drain chicken, set aside. Prepare rices according to directions, set aside when done. Remove sausage from casing and sauté in large frying pan until brown. Remove sausage from pan with slotted spoon and set aside. Saute chopped onion, garlic and mushrooms in remaining drippings until soft. Add walnuts and sauté for 2 minutes. Add vegetables and nuts to sausage. Mix together and add rice mixture. Season with salt and pepper and add beaten egg. Mix thoroughly and stuff chicken. Rub exterior of chicken with olive oil and place in 350 oven for 1 to 1 1/2 hours until chicken is done.