

## **Stuffed Chicken with Couscous, Currants and Pecans**

Adapted from Faye Levy

This is a wonderfully flavored Moroccan chicken recipe stuffed with couscous and fresh ginger and toasted pecans

### Couscous Stuffing

About ¼ teaspoon saffron

1¼ cups boiling water

2 teaspoons olive oil

½ cup pecan halves, broken in pieces

Salt

2 Tablespoons plus 1 teaspoon peeled and minced fresh ginger

4 Tablespoons margarine or olive oil

1¼ cups couscous

Freshly ground pepper

¼ cup currants or barberries

2 Tablespoons minced fresh parsley leaves

2 broilers (around 2 ½ - 3 pounds each) or a 4-pound roasting chicken

¾ teaspoon salt

¾ teaspoon pepper

1½ teaspoons ginger

1½ teaspoons paprika

3 Tablespoons olive oil

Crush saffron and add to boiling water. Cover and let stand about 20 minutes,

In a skillet, heat oil, add pecan pieces with a pinch of salt, and sauté over medium heat, stirring, for 2 minutes, or until lightly browned. Transfer to a plate and let cool.

Using a large skillet, melt 2 Tablespoons of margarine or oil, add ginger, and sauté over medium heat, stirring, for 1 minute. Add couscous with salt and pepper and stir mixture with a fork until blended. Scatter currants or barberries on top. Remove skillet from heat. Bring saffron-flavored water to a boil and pour it evenly over couscous; immediately cover skillet tightly and let mixture stand for 5 minutes.

Fluff couscous with a fork. Cut remaining margarine into small pieces. Add pecans and parsley and toss together. Taste and adjust seasonings. Let cool completely.

Preheat oven to 400 degrees. In a small bowl, mix salt, pepper, ginger, paprika and olive oil. Rub chickens all over with the mixture. Spoon stuffing into chickens, packing it in gently. Keep remaining couscous at room temperature. Set chickens in a roasting pan. Roast chickens, basting occasionally, for at least 1¼ hours, making sure that when testing for doneness, juices come out clear and not pink.

To serve, spoon stuffing from chicken onto a platter. Carve chicken and arrange pieces over stuffing. Add about 2 Tablespoons of pan juices to remaining couscous mixture and reheat it gently, stirring with a fork briefly. Fluff couscous with a fork and serve in a separate dish.