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by Clarice

Chicken Stuffed Freekeh by Chef Hassan Al Naami



Ingredients

5 Cups Whole Baby Chicken
2 Tbsp Extra virgin Olive oil
1 Tsp Salt
1/2 Tsp Black Pepper
1 Tsp Paprika
1/3 Tbsp 7 spice
1/2 Tbsp Coriander Powder 2 and 1/2 Tbsp Lemon
Handful of almonds
Handful of pine nuts

Servings

4

Person

Preparation Time

3

hr

Preparation

- 1 Wash and drain Freekeh (green wheat) a few times until clean.
- 2 In a hot pan, combine olive oil and spices, toss for few minutes till fragrant. Add the freekeh then sauté for another 5 minutes.
- 3 Afterwards add chicken stock. Bring to boil, cover and cook for 30-40 minutes on a low heat. The freekeh should be cooked but still has a chewy texture.
- 4 Preheat the oven to 180 degrees Celsius. In a small bowl mix all the spices and rub chicken with spices all over and inside including under the skin.
- 5 Take the cooked freekeh and stuff the chicken with it, cross the legs and tie with a twine. Place the chicken in a roasting tray, cover with foil and roast for 60-80 minutes on 180 C. Allow the chicken to rest before serving (keeping it covered).
- 6 Serve stuffed chicken on top of left over cooked freekeh. Decorate with roasted nuts such as almonds and pine nuts. Best served with minted yogurt on the side.

Cooks Note

Chef Hassan Al Naami brings with him a decade worth of experience at **The Ritz-Carlton, Dubai**, where he has been bringing to life the culinary secrets from his kitchens. As the Executive Sous Chef of the resort, he now oversees the day-day to operations at **Amaseena (@amaseena_dubai)**, including crafting the menus and guiding his team to prepare exceptional Middle Eastern delights. With a bright smile and his favorite Mandi dish ready to serve, he is often seen striking hearty conversations with our guests.

Bedouin-inspired tents, a star-filled sky and the sounds of live Arabic music create a sense of desert romance at Amaseena. Spark your imagination and palate at this Marina restaurant with a nightly buffet featuring Middle Eastern favorites and themed nights every Wednesday and Thursday. Guests can get acquainted with the aromas and flavours native to this region by enjoying family-style hot and cold mezzeh platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.
