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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 pint 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.

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