

DISHPATCH

FESTIVE STUFFED CHICKEN

By Gunpowder

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Gunpowder is taking the work out of festive entertaining this year with its stuffed chicken centrepiece. The dish is a take on murgh musallam – a whole chicken, marinated in Indian spices, usually stuffed with boiled eggs. For Gunpowder's version, Cornish, corn-fed chicken from Butcher and Edmonds is marinated in yoghurt, roasted red pepper purée and tandoori spices for thirty hours. It's then filled with a stuffing made with black pork mince, dried apricots, hot lime and mango pickle, ginger, chilli and spices, as well as a boiled egg right in its centre.

COOKING TIME:

60 MINUTES

SERVES 2

IN THE BOX

Murgh musallam

Makhani sauce

COOKING INSTRUCTIONS

Preheat the oven to 200°C/180°C fan.

1. Place the murgh musallam into a large oven dish and into the oven for 45 minutes.
2. After 45 minutes, increase the oven temperature to 220°C/200°C fan and cook for a further 15 minutes.
3. Remove the murgh musallam from the oven, let it rest for 5 minutes before carving.
4. Pour the makhani sauce into small saucepan and heat over the medium heat. Let it cook for 5–7 minutes until it starts to boil, or bubbles appear on the surface.
5. Carve the murgh musallam and serve alongside the makhani sauce.

Gunpowder recommends serving the Murgh musallam alongside potatoes roasted with cumin and turmeric, as well as your favourite greens.





STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are chilled on arrival.**

CONSUME BEFORE

The end of the date on the sticker inside the box's lid. Do not exceed the use-by date.

GOT A QUESTION?

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INGREDIENTS

Murgh musallam: whole corn-fed chicken, black pork mince, **egg**, hot lime and mango pickle (**sulphites**), onion seeds, blue poppy seeds, fennel seeds, melon seeds, yoghurt (**milk**), lemon dressing (**sulphites**), green chilli, ginger, garlic, mustard oil, fresh coriander, chilli oil, smoked chilli powder, dried fenugreek leaves, coriander powder, cumin powder, cardamom powder, roasted red pepper purée, black pepper. **Makhani sauce**: plum tomatoes, ginger, garlic, green chilli, smoked chilli powder, vegetable oil, green cardamom, cloves, cinnamon stick, bay leaves, dried fenugreek, Greek yoghurt (**milk**), butter (**milk**), almonds (**tree nuts**).

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**.
Made in a kitchen that handles all 14 allergens, including nuts.