SPINACH AND FETA STUFFED CHICKEN LEGS

Boneless chicken legs stuffed with cream cheese, spinach, feta, parsley, and lemon, then baked until golden brown and bubbly. Served over herbed Israeli couscous with harissa sauce.



INGREDIENTS

- [ ] 4 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SPINACH AND FETA STUFFING

- [ ] 1 cup cream cheese
- [ ] 1 cup baby spinach, lightly packed
- [ ] ½ cup feta cheese
- [ ] ¼ cup parsley
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp lemon juice
- [ ] ½ tsp kosher salt
- [ ] ½ tsp black peppercorns, ground

- [ ] 4 cups Israeli couscous, fully cooked
- [ ] 1 cup harissa sauce, warmed
- [ ] ¼ cup parsley, minced

PREPARATION

Yield: 4 servings

1. Make the spinach and feta stuffing: In a food processor, combine cream cheese, baby spinach, feta cheese, parsley, lemon zest, lemon juice, kosher salt, and black pepper until smooth.
2. Stuff and bake chicken: Preheat a convection oven to 350°F, low fan. For each skin-on chicken leg, place skin-side down and add ½ cup of spinach and feta stuffing. Roll and truss the chicken using butcher's twine to keep cheese stuffing inside each chicken roll.
3. Place each stuffed chicken leg on a parchment-lined baking sheet and bake for 30 minutes, until chicken reaches an internal temperature of 165°F. Remove chicken from oven and let rest for 5 minutes.
4. Remove butcher twine from chicken and slice into 1-inch-thick pieces. Plate each serving in the following order: 1 cup cooked couscous, 1 stuffed chicken leg (sliced), ¼ cup harissa sauce, 1 tablespoon minced parsley.

NOTES

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