

Roasted Chicken & Vegetables with Cinnamon Apples

**Prep:**

10 mins

Total:

2 hours

Makes:

8 servings

Utensil:

Complete Gourmet Collection - 8.5 Qt. Roaster

Saladmaster Food Processor

9" Small Skillet with Cover

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Recipe:**Contributed By:**

Diana Valenciano

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Recipe Description:

"Stacked Cooking" is a cooking technique that allows you to cook an entire meal by stacking your Saladmaster cookware together over one burner to save space and energy. This succulent chicken and delicious cinnamon apples will quickly become one of your go-to favorite meals.

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See product details for the [Saladmaster Limited Edition 8.5 Qt. Roaster](#).

Chicken

1 whole
chicken, washed and seasoned
4 stalks
celery, cut into 3 inch pieces
2 onions, cut into fourths
3 carrots, scrubbed and cut into fourths
4 lemons, cut into fourths
4 potatoes, scrubbed and cut in half
2 parsnips, scrubbed and cut into fourths
6 garlic cloves, peeled

Cinnamon Apples

4
red apples, washed and sliced. Use Cone $\frac{1}{2}$
#4 $\frac{1}{2}$ tsp cinnamon
tsp nutmeg $\frac{1}{2}$
cup walnuts $\frac{1}{4}$
cup raisins

Directions:

1. Add potatoes, carrots, parsnips, celery and onion to your roaster.
2. Stuff your chicken with garlic, lemons, onion and celery. Season your chicken generously and add it over the vegetables in your roaster. Cover with an inverted 10" skillet and turn heat to medium. Add water around the rim. When the water around the rim begins to fizz out, turn heat to low and cook for 1 $\frac{1}{2}$ - 2 hours, or until chicken has cooked through.
3. While the chicken is cooking, process the apples into a 9" skillet and add the spices, walnuts and raisins. Cover and cook for approximately 10 mins. When Vapo-Valve™ begins to click steadily, place the skillet over the inverted 10" skillet to begin stack cooking until the chicken has cooked through.
4. Serve chicken warm with a side of vegetables. Add a scoop of vanilla ice cream, if desired, with your cinnamon apples for a delicious dessert.

Nutritional Information per

▼ Serving

Calories: 270
Total Fat: 7g
Saturated Fat: 1g
Cholesterol: 8mg
Sodium: 328mg
Total 52g
Carbs:
Dietary Fiber: 8g
Sugar: 16g
Protein: 6g