



# SPRING CHICKEN STUFFED WITH ANDOUILLE SAUSAGE WITH SHRIMP AND CHEESE GRITS



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 10 PORTIONS

**2000 g** Spring chicken

### FOR THE STUFFING

**500 g** QimiQ Classic

**300 ml** Chicken stock

**50 ml** Olive oil

**100 g** Onion(s), finely chopped

**50 g** Garlic, finely chopped

**75 g** Celery, diced

**75 g** Carrots, diced

**50 g** Red chilli pepper, fresh

**200 g** Andouille sausage

**400 g** White toasting bread, toasted

Salt and pepper

Thyme, chopped

Sage, chopped

### FOR THE GRITS

**1000 g** Shrimps, ready to eat

**500 g** Smoked bacon

**220 g** Stone ground grits, ground

**750 ml** Fish stock

**140 g** Goat Milk Cheddar, grated

**70 g** Fontina cheese, grated

**250 g** QimiQ Classic, unchilled

**50 g** Garlic, squeezed

Salt and pepper

**150 g** Yellow pepper(s)

**150 g** Red pepper(s)

## METHOD

1. Remove the breast bone from the chicken.
2. For the stuffing, whisk QimiQ Classic smooth, add the chicken stock and whisk smooth.
3. Sauté the onion, garlic, celery, carrot and chili in olive oil. Add to the QimiQ mixture and mix well. Add the sausage, diced bread, seasoning and herbs and mix well.
4. Stuff the chicken with the sausage mix and roast in a hot oven for approx 45 minutes.
5. For the grits, wrap the shrimps in the bacon. Wash the grits until the water is clear.
6. Bring the grits to the boil in the fish stock, reduce the heat and simmer until tender. Add both cheeses and continue to cook until completely melted and well incorporated. Finish with the cold QimiQ Classic, adjust the seasoning and mix well.
7. Sauté the bacon wrapped shrimp and serve with the cheese grits and roasted peppers.