

Chinese 5 Spice **WHOLE** Chicken w/Rice Blend



1. Wash and pat dry a Whole chicken and stuff with cooked rice (we used a blend of Wild Rice, Brown and Jasmine)
2. Rub 1 TBSP of Chinese 5-Spice all over the chicken.
3. Place the chicken in an oven-safe dish, or roasting pan, breast-side up.
4. Slice an orange into 4 quarters and place around the chicken.
5. Bake in a preheated 375 oven for 1 hour.