

Stuffed, Bacon-Wrapped Chicken Legs on Risotto

adapted from [Channel 4](#)

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6 boned-out chicken legs
sea salt
freshly ground black pepper
1 lb bacon
3 tbsp olive oil
1 tbsp [sherry vinegar](#)
2 tbsp Marsala
[dark chicken stock](#)

Stuffing

3/4 lb [mild Italian sausage](#)
1/3 c [pistachio nuts](#), roughly chopped
4 thyme sprigs, leaves only
3/4 c chopped Italian parsley

Risotto

400 g [Arborio rice](#)
4 c dark chicken stock
3/4 c [shelled broad beans](#)
3/4 c frozen baby peas, thawed
50 g freshly grated Parmesan, plus extra shavings to serve
2 tbsp butter
sea salt
freshly ground black pepper

To make the stuffing, mix the sausage with the pistachio nuts, thyme, and parsley.

Open out the chicken legs or thighs and divide the stuffing between them. Roll up to enclose.

Cut a very large piece of foil. Oil, salt and pepper the foil. Lay about four bacon slices on the seasoned foil, overlapping them slightly.

Put one stuffed chicken portion on top and wrap the bacon around to cover completely by wrapping each chicken parcel tightly in foil, twisting the ends to seal. Roll back and forth to even the shape. Repeat with the rest of the chicken.

Poach the chicken parcels, two or three at a time, in a large pan of boiling water for 25-30 minutes, until the chicken is cooked.

Allow to cool in the foil, then refrigerate for 30 minutes (this helps the bacon to 'set' around the chicken).

Remove the foil and pat dry to remove any excess moisture.

To make the risotto, wash the rice in cold water and strain off. Put into a pan with 500ml of chicken stock, 500ml water and a generous pinch of salt.

Bring the liquid to a simmer and blanch the rice for 7 minutes.

Drain well and spread out on a lightly oiled tray to cool down.

Heat the olive oil in a large frying pan.

Carefully sauté the chicken parcels until the bacon is brown and crisp on all sides. Transfer to a warm platter and rest in a warm place.

Deglaze the pan with the sherry vinegar.

Add the Marsala and stock. Let bubble to reduce by half, then skim off excess fat and check the seasoning.

To finish the risotto, place the blanched rice in a shallow pan and pour in just enough chicken stock to cover. Bring to the boil quickly and cook until nearly all of the stock has evaporated. Taste the risotto to see if is al dente, adding a little more stock if it needs a bit more cooking.

Add the broad beans, peas, Parmesan and a few knobs of butter. Cook for a further few minutes until the beans are tender.

Season to taste. Finally add the fresh chives if desired.

Cut the chicken into thick slices and arrange over the risotto. Pour over the Marsala mix and serve immediately.