

# CURTIS STONE

## Juicy Steamfried Chicken

Serves: 4

Prep Time: 5 minutes, plus 10 minutes resting time

Cook Time: 1 hour 5 minutes

### Ingredients

One 5 lb. whole chicken, legs tied together with twine

1 tbs. olive oil

### Method

1. Place Airfry/Steamer Plate inside Frying Basket of Curtis Stone Airfryer Steamer. Place chicken on plate.
2. Select Steamfry mode. Set Steam Timer for 15 minutes; then set Airfry Timer and Temp to 50 minutes at 400°F.
3. After steaming, chicken should be opaque and barely cooked through.
4. When Airfry mode starts, brush chicken with olive oil and 2 tsp. kosher salt to coat. Continue airfrying for 45 to 50 minutes, tossing occasionally, or until skin is crisp and golden and an instant-read thermometer inserted into thickest part of thigh registers 165°F.
5. Transfer chicken to carving board to rest for 10 minutes.
6. Carve chicken and serve.

FOR INTERNAL USE ONLY

PROJECT: Food Fight- Airfryer Steamer Recipe

DATE FINALIZED:

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