**Roasted Chicken with Potato Stuffing**

6 medium red potatoes, cut into 1-inch cubes

1 pound Italian sausage

1 cup finely chopping onion

1 tbsp butter

4 tsp dried parsley flakes, divided

1 tsp salt

¾ tsp dried rosemary, crushed

1 ½ tsp dried thyme, divided

½ tsp pepper

1 roasting chicken, 7-7.5 pounds

1 tbsp vegetable oil

1 cup water

Cook potatoes in boiling water until almost tender; drain and set aside. Cook and crumble sausage in medium skillet over medium high heat until no longer pink. Reduce heat to medium and add butter, onions and potatoes. Cook until sausage is brown and onion is tender. Add 2 tsp parsley, salt, rosemary, ¾ tsp thyme and pepper. Stuff chicken. Place remaining stuffing in a greased 1 ½ qt. baking dish; cover and refrigerate. Place chicken in a roasting pan; brush with oil and sprinkle with remaining parsley and thyme. Add water to pan. Bake, uncovered, at 350 for 1 ½ hours. Place baking dish of stuffing in oven. Bake chicken and stuffing for 45 minutes or until a meat thermometer reads 180 degrees. Thicken pan drippings for gravy if desired. 8 servings

\*I think stuffing would be good inside a roasted red pepper