



INGREDIENTS

STUFFING

- 2 TBSP of melted butter
- 2 sliced garlic cloves
- 2 cups of sliced button mushrooms
- 1 cup of chestnuts (store bought)
- Sea salt & pepper for seasoning
- Dash of chili pepper
- ¼ cup of marsala wine

CHICKEN BREASTS

- 4 chicken breasts
- Store bought puff pastry
- 1 scrambled egg (for egg wash)

SAUCE

- 2 TBSP of whole grain mustard
- ½ cup of white wine
- ½ cup of cream

TUSCAN STUFFED CHICKEN WITH WHOLE GRAIN MUSTARD SAUCE

By Caterina Romano's Kitchen

DIRECTIONS

1. We are going to start with the stuffing. Heat the melted butter and sauté the garlic.
2. Add the mushrooms and chestnuts to the pan and sauté for 8 minutes. Season with sea salt & pepper and chili. Saute' everything for an additional 5 minutes.
3. Add the marsala wine and cook for 2 minutes. Remove the pan from the heat, set aside and allow to cool.
4. Pat the chicken dry with paper towels.
5. Place the chicken breast upside down. Open the flap and make incisions to the top and bottom to form a pocket. Season the chicken breasts on both side with salt & pepper. Set aside.
6. Back to the stuffing. Place the stuffing in a food processor and blitz the mixture until chopped.
7. Generously stuff each pocket of the chicken breasts with the stuffing filling both cavities.
8. Preheat oven to 400 DF.
9. Place a puff pastry on a board, cut in half and then again in half giving you 4 strips.
10. Wrap each chicken breast with the puff pastry and place it in a lightly greased baking pan. Continue process for all four chicken breasts.
11. Bake in oven for 35 minutes.
12. Place the mustard in a frying pan over medium heat. Add the wine and cook until the wine is reduced to half allowing the alcohol to evaporate. Add the cream, season to taste and simmer for 5 minutes.
13. Spread the sauce over each chicken breast and enjoy.

ENJOY THE TUSCAN STUFFED CHICKEN BREASTS