



INGREDIENTS

STUFFING

- 2 TBSP of butter
- 2 sliced garlic cloves
- 2 cups of sliced button mushrooms
- 1 cup of chestnuts
- Dash of chili pepper (optional)
- ¼ cup of sweet Marsala wine

CHICKEN BREASTS

- 4 chicken breasts
- 1 sheet of puff pastry
- 1 scrambled egg for the wash

SAUCE

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



TUSCAN STUFFED CHICKEN

By Caterina Romano's kitchen

DIRECTIONS

1. Melt the butter over medium heat. Add the garlic and sauté it for 1 minute.
2. Add the mushrooms and chestnuts and sauté for about 12 minutes until the mushrooms release their water. Season with sea salt & pepper.
3. Add the chili and the Marsala wine. Cook for a few minutes and then set aside to cool.
4. Place the stuffing in a food processor and blitz everything together.
5. Pat dry the chicken breasts.
6. Open the chicken breasts exposing the tenderloin. Make an incision with a sharp knife deep into the chicken breast creating a pocket for the stuffing. Season on both sides with salt & pepper.
7. Using a spoon, place the stuffing in the cavity of each chicken breast. When filled, cover the opening with the tenderloin and set aside. Continue with the other pieces.
8. Remove the puff pastry from the fridge. Using a sharp knife, cut the sheet into 4 slices.
9. Wrap each chicken breast with the slices of puff pastry and transfer them to a lightly greased baking pan.
10. Preheat the oven to 400 DF.
11. Coat the puff pastry of each chicken breast with the egg wash.
12. Bake in the oven for 35 minutes.
13. For the sauce, combine and heat the mustard and wine and continue cooking until the wine evaporates.
14. Add the cream and mix. Season with salt & pepper and simmer for about 5 minutes. Transfer the sauce to a serving dish.
15. Spread the sauce over the Tuscan chicken and serve while hot.

ENJOY THE STUFFED TUSCAN CHICKEN BREAST