



RECIPES

Stuffed Chicken Breasts

- 3 whole boneless, skinless chicken breasts, beaten flat to 1/2-inch thickness
- 2 TBSP. butter
- 3 TBSP. olive oil
- 1 TBSP. roasted garlic, minced
- 1/2 bunch green onions, finely chopped
- 1 medium pablano chile, stemmed, seeded and finely chopped
- 1/3 Granny Smith apple, finely chopped
- 2 TBSP dried cranberries
- 1/2 pkg. Dry Italian Seasoning mix
- 1/2 cup chicken stock or broth
- 1/4 cup red wine

Beat chicken flat using a good commercial beater until 1/2-inch thick. Set aside. Meanwhile, using a skillet, and on medium heat, sauté garlic, green onions, pablano chiles, Granny Smith apple, and dried cranberries in butter and olive oil until soft about 10 minutes. Add Italian Seasoning mix and stir well. Add chicken stock and wine and continue cooking until liquid is mostly evaporated, about 7 more minutes. Remove stuffing mixture to a bowl and allow to cool slightly. Place beaten chicken breast on a large platter or wax paper. They should be heart shaped. Put 1/3 of the stuffing mix on one side of the 'heart.' Fold heart over and sew seams with toothpicks or use kitchen twine to tie together. Repeat until all 3 chicken breasts are prepared. Salt and pepper the outside of the chicken breasts and place on a hot grill to sear both sides being careful not to overcook. Place seared, stuffed chicken breasts in a large casserole dish and bake covered at 375 degrees for 20 minutes. Uncover and bake an additional 15 minutes. Remove from oven and allow to cool a bit before slicing.