



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® BACON WRAPPED CHICKEN BREASTS WITH CHEESE, PRUNE AND ONION STUFFING

INGREDIENTS:

4 chicken breasts
15 ml oil
1 onion, chopped
15 ml chopped sage
125 ml chopped prunes
Salt and freshly ground black pepper to taste
120 g **LANCEWOOD® Gouda**, cut into 4 long strips
250 g rindless streaky bacon
60 ml butter

METHOD:

Place each chicken breast between 2 sheets of cling film. Use a rolling pin and bash to flatten.

Set aside. Heat the oil and fry the onion until soft. Add the sage and prunes and fry for 1 minute. Season to taste with salt and pepper. Remove the chicken from the cling film. Season to taste. Divide the prune mixture between the chicken breast and spread out. Place a piece of cheese on the one side of each breast. Fold chicken meat over to enclose cheese. Fold sides in and then roll up chicken to enclose cheese. Place 3 strips of bacon on a board overlapping them slightly. Place chicken on the one side and roll up in bacon. Secure with toothpicks. Wrap tightly in cling film and refrigerate for 1 hour. Remove cling film. Heat the butter in a pan and fry the chicken breasts until golden and cooked. Remove toothpicks and cut into slices.

To finish:

Serve with vegetable couscous and salad.

PRODUCTS USED:



White Gouda



Gouda

ENJOY!