

Stuffed Chicken Siena

Total Time: 1 hour

Serving Size: 4

Ingredients

For Cheese Filling/Chicken:

3 oz mozzarella, shredded
1 oz Parmesan, grated
3 oz smoked Gouda, chopped
2 oz Fontina cheese, shredded
2 oz sun-dried tomatoes, chopped
1/4 tsp black ground pepper
1 Tbsp green onions, chopped
1 tsp garlic, minced
2 Tbsp fresh parsley, chopped
1 egg
2 Tbsp heavy cream
4 chicken breasts (6-8 oz each), butterfly cut

For Siena Sauce/Pasta:

1 oz extra virgin olive oil
1 Tbsp garlic, chopped
1/2 cup(s) Kalamata olives, pitted and chopped
1/2 cup(s) green olives with pimiento, chopped
1 Tbsp small capers, rinsed
1/2 cup(s) red wine
1 cup(s) tomatoes, diced
29 oz canned tomato puree
1/2 tsp salt
1/4 tsp crushed red pepper flakes
2 medium-size red bell peppers, cut in 1-inch pieces
1 Tbsp sugar
2 Tbsp fresh sweet basil, chopped
1 1/2 lb(s) cooked pasta

Procedure

Preparation for Cheese Filling:

1. Place all ingredients in a mixing bowl and mix with spoon until well-blended.
2. Divide into 4 portions; refrigerate until ready to use.
3. Place chicken on a cutting board and split to open. Spread cheese evenly on both sides.
4. Fold one side over to the other and repeat with other breasts.
5. Place in baking pan sprayed with cooking spray. Bake at 450 degrees for 20 minutes or until internal temperature reaches 165 degrees.

Preparation for Siena Sauce:

1. Heat olive oil in a small sauce pot; add garlic and sauté for one minute (do not brown).
2. Add olives and capers and stir. Add red wine and bring to a boil. Add remaining ingredients except basil.
3. Bring to a boil and reduce to medium heat for five to seven minutes.
4. Add basil to sauce and stir well; remove Siena sauce from heat.
5. Place one chicken breast and 6 oz of hot, cooked pasta on each plate.
6. Evenly distribute Siena sauce over chicken and pasta. Garnish with chopped parsley.