

CHICKEN BREAST STUFFED WITH BASIL AND MOZARELLA

Don't forget to warn fellow diners about the cocktail sticks!

SERVES 4

INGREDIENTS:

- 4 Chicken breasts, skinless
- 2 Balls of Mozzarella, sliced
- 16 Large basil leaves
- 2 Cloves of garlic, finely chopped
- Salt and black pepper
- 12 Slices of Parma ham
- 2 Tablespoons of olive oil
- 150ml White wine

METHOD: Cut a slit halfway along the length of each chicken breast, about half way in. Run the knife down either side of the slit to form a pocket. Fill each chicken breast with the Mozzarella, basil and garlic. Season with salt and pepper. Secure with cocktail sticks and then wrap each breast in 3 slices of the Parma ham.

Heat the oil in a [Circulon Sauté Pan](#) and cook the chicken breasts for 6 minutes, turning frequently until they are golden brown. Add the wine and cover the pan. Bring the liquid to the boil. Simmer the chicken breasts over a gentle heat for 12-15 minutes until they are cooked through.

Serve them with pasta and braised leeks.

PREPARATION TIME: 10 Minutes

COOKING TIME: 20 Minutes



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