

# *Stuffed Chicken Asiago Fresca with Wild Mushroom Marsala Cream Sauce*

Serves 4 to 6

INGREDIENTS	QUANTITY	PROCEDURE
<b>Chicken Breast</b>		
Vegetable Oil	As needed	About ¼ cup
Chicken Breast	4 medium breast	
Creole Seasoning	To taste 2 tablespoons	Or 1 tablespoon of salt and pepper mix
Apple Smoked Bacon	1 pound	Fully cooked and cut into ½ inch squares
Asiago Fresca Handcrafted Cheese	8 ounces	Sliced thin about 2 tablespoons each breast
<b>Marsala Wine Sauce</b>		
Fresh garlic	3 clove	minced
Baby Portabella Mushrooms	8 to 10	sliced
Shallots	1 small	Diced
E & J Brandy	¼ cup	Or your favorite bandy (optional)
Taylor 1880 Marsala Wine	2 cup	Reduced by half (or your favorite red wine)
Chicken broth or base	2 cup	Reduced by half
Heavy whipping cream	½ cup	
Corn Starch Slurry	2 tables. Or as needed	Mix 1 table. Of cornstarch with 1 table. Of wine.
Real Butter	1 tablespoon	(Optional)

## **Directions for prepping the chicken:**

1. Using a filet knife, butterfly each chicken breast or leave it whole. Line your cutting board with serein wrap. Add another piece of serein rap over the top of the opened butterflied chicken breast or whole breast.
2. Using a mallet with medium force, pound the chicken as thin as possible, but not too thin. Remove plastic from chicken. Make sure the chicken has the inside facing up. Sprinkle the inside of the chicken lightly with creole seasoning.
3. Add about 2 tablespoon of cheese to each chicken breast. Then divide the cooked bacon among each chicken breast. Using you finger tips carefully roll each chicken breast in an away that is away from your body. Roll as tight as possible. Secure the crease on each chicken using 4 inch secure or you can tight them using butchers twine. Coat each chicken breast with a little olive oil and season generously all over with the remaining creole seasoning.

## **Directions for Chicken:**

1. On high heat, using a large skillet; heat oil to about 400 degrees. **Note:** The oil should be smoking hot. Using a paper towel pat the chicken breast dry and slowly add to the hot oil making sure not to splash. Sear chicken for about 3 minutes on each side or until you have a nice golden brown crust. (This will help seal in the juices and maximize the flavor.)
2. Add chicken to a shallow baking dish big enough to fit the chicken in and pour ¼ cup of Marsala wine over. Finish cooking in a pre-heated oven at 300 degrees for about 15 minutes or until chicken is white all the way through (about 155 degrees). Remove

chicken from oven and set aside to allow the juices to settle in the breast and carryover cook to reach about 160 degrees.

**Direction for Sauce:**

1. In the same pan turn the burner on medium. Note: scrap out any burnt particles in your pan. When oil is hot add the mushrooms, shallot, and garlic and sauté for about 2-3 minutes; add the brandy and flambé (ignite, stirring constantly making sure you collect all that yummy goodness left from the chicken).
2. Add the wine and chicken stock and allow reducing by half. Add the heavy cream and cook for another 3 to 5 minutes. Turn the stove on a low heat and add the butter, mixing well for about 1 minute or until the butter is fully melted. Turn the stove back on high and cook until the sauce thickens and has a creamy texture.

**Hint:** If sauce is too thick thin it out with a little chicken broth. If sauce is too runny thicken it with a slurry mixture of wine and cornstarch with a 50/50 ratio until it is the consistency you want.

**Plating:** Slice half of the chicken breast at a 90 degree angle. Overlap the slices; spoon the sauce over. Serve with Wild Rice Jambalaya and Roasted Baby Reds.

Recipe Created By: *Chef Ace Champion*