

Mushroom & Celery Stuffed Chicken Breast



Enjoy! Jackie Allen's recipe.

Ingredients:

4 large boneless skinless chicken breasts - partially sliced in half, salt & pepper on both side

4 cups bread diced; about 4-5 slices (I used Raisin & Kurumi bread, 1-2 days old preferred)

1/4 cup soft butter (separated into 1/8)

1/2 medium onion, chopped

1/2 cup (1 stalk) celery with a few leaves chopped

1 clove of minced garlic

2-3 mushrooms, sliced

1/4 teaspoon of dried sage, thyme, and marjoram seasonings mixed together

1/2 teaspoon mustard

Pinch of dried rosemary (optional)

1/2 teaspoon salt & black pepper

1 cup warm chicken broth

1/2 cup fine Italian bread crumbs or Panko (inside a shallow pan)



Directions:

1. In a large skillet melt 1/2 of the butter in medium heat. Add onions, saute for 2 minutes then add celery, cook for 4 minutes.
2. Add mushrooms and garlic, cook until mushroom are soft, sprinkle all seasonings, mix well.
3. Add bread cubes to the large skillet, then chicken broth a little at a time, mix well and continue to add broth until you like the texture of the stuffing. Set aside in a bowl.
4. Next open your chicken breast and spoon your mixture inside the chicken then seal with toothpicks.
5. Dip chicken breast in bread crumbs/panko mixture, dredge on both sides. Slightly salt and pepper outside.
6. In a medium-hot skillet (use the same pan of stuffing mixture) add the other 1/2 of butter place chicken inside and cook for 3-4 minutes on each side or until chicken is no longer pink inside. Serve with fresh vegetables.

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