

MOZZARELLA STUFFED CHICKEN IN CREAMY TOMATO SAUCE

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COOK TIME: 35mins
SERVES: 4
CALORIES: 625 kcal (PER SERVING)

INGREDIENTS

*CHICKEN

- 4 skinless, boneless chicken breasts
- 8 slices mozzarella
- 4 slices parma ham
- 140 g sun-dried tomatoes, without oil, divided
- 1 tbsp olive oil
- 1 tbsp unsalted butter

*CREAMY TOMATO SAUCE

- 4 garlic cloves, minced
- 1 shallot, finely chopped
- 1/4 cup/50 ml vodka
- 140 g/5 oz tomato paste
- 1/2 cup/100 ml chicken broth
- 1 cup/220 ml cream 20 % fat, or half-and-half
- 1/4 cup/30 g grated Parmesan
- 1/4 tsp crushed red pepper flakes, plus more for serving
- 1 tsp each: dried oregano, dried sage, black pepper thyme, for serving
- chopped parsley, for serving (optional)

DIRECTIONS

Slice the chicken breasts fillets through the middle lengthways, being careful not to cut through. Spread the fillets open and layer with mozzarella, Parma ham and about 1/3 of the sun-dried tomatoes (we add the rest to the sauce). Close and seal with toothpicks. Watch my video for a step-by-step guide.

Heat oil and butter in a large nonstick skillet over medium. Add stuffed chicken, cook until golden, about 8 minutes per side. The cooking time can vary with the size of your chicken breasts.

Meanwhile, mince the garlic and finely chop the shallot.

When ready, remove chicken from skillet and place on a clean plate. Cover with foil.

Add garlic and shallot, cook until fragrant, about 2 minutes. Deglaze with vodka, stir and scrape up the brown bits from the bottom of the skillet with a wooden spoon. Simmer for 2 minutes.

Add tomato paste, stir until incorporated. Stir in red pepper flakes, oregano, sage and black pepper. Pour in broth and bring to a simmer over medium-low. Add cream, the remaining sun-dried tomatoes and parmesan. Stir until combined.

Add chicken and the released juices to the sauce, simmer for 3-5 minutes or until heated through. Finish off with black pepper, red pepper flakes, fresh thyme and chopped parsley. Serve!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.