

Stuffed Chicken Breast Wrapped in a Bacon Quilt

February 15th, 2022

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:45

This recipe is similar to the Turkey Breast Wrapped in a Bacon Quilt En Cocotte, but since it is made with Chicken Breasts instead of Turkey, it will provide fewer servings. The chicken breasts are stuffed and then wrapped in bacon.

Ingredients:

- 4 Chicken Breasts, breastbone and skins removed.
- 1 Pack (12 to 16 Ounces) Center Cut Bacon (NOT Thick Cut Bacon)
- 8 Ounces Ricotta / Cottage Cheese
- 2 Garlic Cloves, minced
- 1 Tablespoon Red Bell Pepper, finely chopped
- 1 Tablespoon Red Onion, finely chopped
- 1 Teaspoon Italian Parsley, finely Chopped

Directions:

Prepare the Bacon Quilt

Place a 12" x 12" sheet of Parchment Paper or Wax Paper on the table.

Lay 4 Bacon strips next to each other on the Parchment Paper to create a single sheet of Bacon. Lay another 4 Bacon strips on top of the initial Bacon sheet, crosswise.

Interweave the Bacon Strips, like you are weaving a mat, and create a Bacon Quilt.

Create 4 Bacon quilts.

Prepare the Chicken Breasts

Using a sharp knife, carefully cut a pocket in each Chicken Breast, ensuring not to cut all the way through.

In a medium bowl, mix the Ricotta, minced Garlic, chopped Bell pepper, chopped Onion, and chopped Parsley. Mix well.

Divide the Stuffing into 4 separate servings. Scoop 1 serving of the Stuffing into each Chicken Breast.

Fold each Chicken Breast closed and wrap in a Bacon Quilt.

Coat each Chicken Breast in a Dijon Mustard.

Wrap the Chicken in the Blankets

Carefully a stuffed Chicken Breast Roast diagonally across the center of a Bacon Quilt. Wrap the edges of the quilt up around the Chicken Breast.

Pan the Chicken

Preheat the Oven to 400° Fahrenheit.

The key to crispy, tasty bacon is to lift the Breast up out of the au jus and bacon grease while cooking.

Cover a large oven sheet pan with aluminum foil.

Place a wire rack into the sheet pan.

Space the Breasts so that they are not touching each other.

Cover loosely with aluminum foil.

Roasting the Chicken

When the oven has preheated, insert the pan into the oven and roast for 30 minutes.

Use a meat thermometer to ensure an internal temperature of 160° F.

Remove the aluminum foil and broil for about 10 or 15 minutes, until the Bacon starts to darken and brown.