

Cheese, Spinach & Mushroom Stuffed Chicken



Serves 4 **Prep 15 mins**

Cooking 30 mins

Challenge

Ingredients

40g dried porcini mushrooms
3 tbsp olive oil
1 shallot, finely chopped
100g baby leaf spinach
150g ricotta
50g firm mozzarella, coarsely grated
20g parmesan, finely grated
4 skinless chicken breasts
4 slices prosciutto

1. Boil the kettle, tip the mushrooms into a small bowl, pour over boiling water to just cover, then leave to soak for 15 mins. Drain and squeeze out the mushrooms and roughly chop.
2. Heat the oil in a frying pan and gently cook the shallots for 3 mins. Turn up the heat, throw in the mushrooms and cook for a few minutes more. Add the spinach, turn up the heat to high and cook until wilted and all the liquid has evaporated. Tip into a bowl and leave to cool. Beat in the cheeses and season with loads of pepper and a little salt. Set aside.
3. Remove the small fillet from the back of the chicken breast. Cut a slit into the side of each chicken breast, then stuff each one with a 1/4 of the spinach mix, closing it with the cut-off fillet. Carefully wrap each stuffed chicken breast in a slice of prosciutto & chill until needed. Can be prepared up to a day ahead.
4. To cook, heat the oven to 200C/ Fan 180C/ Gas 6. Line up the chicken on a baking tray and roast for 20 - 25 mins until the prosciutto is frizzled at the edges, the cheese is oozing out and the chicken is cooked through.