

Festive Stuffed Chicken



Serves 4 Prep 25 mins

Cooking 30 mins

Easy

Ingredients

For the chicken

4 chicken breasts
4 tbsp Boursin cheese
2 tbsp cranberry jelly
8 slices Parma ham

For the stuffing potatoes

500g frozen roast potatoes
85g pack of stuffing (Paxo sage & onion)
2 tbsp olive oil
½ lemon, juiced
100g bag rocket or other leaves

1. Heat oven to 200C/180C fan/gas 6.
2. Cook the stuffing following packet instructions
3. Toss the potatoes in the stuffing mix, tip into a roasting tin, drizzle over the olive oil, season and roast for 30 mins.
4. Cut the chicken breasts in half horizontally, carefully cutting halfway through, and open them out like a book. Spread 1 tbsp Boursin cheese and 1/2 tbsp cranberry inside each chicken breast. Close the breasts, then wrap each in a slice of Parma ham. Line a baking tray with foil and put the chicken breasts on top. Once the potatoes have been cooking for 10 mins, put the chicken tray in and cook for the remaining 20 mins.
5. Remove the chicken and potatoes, and toss the potatoes with the lemon juice and rocket. Serve the oozing chicken breasts with the potatoes on the side.