

Pancetta Chicken Parcels with Brioche Stuffing



Serves 4 **Prep 30 mins**

Cooking 50 mins

Easy



Ingredients

25g butter
1 small onion, finely chopped
1 celery stick, finely chopped
175g stale brioche bread
25g dried apricots, finely chopped
1 medium egg
small handful fresh parsley, finely chopped
finely grated zest and juice 1/2 lemon
4 skinless chicken breasts
14 pancetta slices
1 tbsp olive oil
2 tbsp double cream (optional)

1. Preheat oven to 200C/ Fan 180C/ mark 6. Melt butter in a medium pan and cook onion and celery for 10 mins until softened but not coloured. Empty into a bowl and let cool.
2. Meanwhile, whizz the brioche in a food processor to make crumbs. Tip crumbs into the cooled onion mixture. Add apricots, egg parsley and lemon zest and juice, and season. Stir to make a stuffing.
3. Cut a slit into the underside of each chicken breast, then use your finger to open into a pocket. Firmly push 1/6th stuffing into the pocket. Repeat with the remaining breast and stuffing. You will have some stuffing left over.
4. Arrange 3 pancetta slices side by side, lay a chicken on it stuffing-side up & wrap the ends of the pancetta around the breast, sealing in the stuffing. Repeat with the remaining pancetta and breasts.
5. Put the wrapped breasts (pancetta seam down) in a large roasting tin and drizzle over the oil. Cook in the oven for 35 mins until golden and cooked through, basting the chicken with the juices after 20 mins. Put the chicken on a board, cover loosely with foil and keep warm.
6. Add a splash of water to the tin. Stir in the cream and put over a medium hob heat. Bring to the boil and simmer for 1-2 mins, until it is coating consistency. Check the seasoning, then strain into a small jug. Serve chicken with the sauce, veg and potatoes.
7. **To freeze:** Make to the end of step 5, then tightly wrap each breast in cling film and put into one sealable bag. Freeze for up to 3 months. To serve, unwrap frozen breasts and follow recipe, cooking for 1hr. Check chicken is cooked through (if using thermometer, temperature needs to be 75C before serving)