



CHICKEN BREAST ROASTS

A delicious and easy alternative to the humble Roast Chicken!



EASY



25 MINS



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6 SERVES

Ingredients

- 6 small skinless chicken breast fillets (about 200g each)
- 4 thin Italian pork and fennel sausages (about 325g)
- 2 green shallots, thinly sliced
- 2 cloves garlic, finely grated
- 2 Tbsp. pistachio kernels, roughly chopped
- 3 dried figs, finely chopped
- ¼ cup dried breadcrumbs
- 2 tsp finely chopped fresh sage leaves, plus extra 6 whole leaves
- 2 Tbsp. extra virgin olive oil
- Sea-salt flakes and freshly ground black pepper, to season
- Your favourite gravy, to serve
- Cranberry sauce, to serve

Instructions

1. Put a chicken breast in between two sheets of baking paper. Use a rolling pin to gently pound chicken to flatten out to 1cm thick. Set aside and repeat with remaining.
2. Squeeze sausage meat from sausage casing into a large bowl. Discard casings. Add shallots, garlic, pistachios, figs, breadcrumbs, chopped sage and mix well until combined. Divide mixture into 6 equal portions, and roll each into a rough log shape.
3. Put one log onto one short side of a chicken breast (making sure the smooth side of the chicken breast is facing down), then roll up tightly to enclose. Place a whole sage leaf down the length of the roll, secure with 3-4 of lengths of kitchen twine. Drizzle with oil and season with salt and pepper. Repeat with remaining chicken and sausage mixture.
4. Preheat oven to 180°C fan forced. Line an oven tray with baking paper. Heat a large non-stick frying pan over high heat and cook chicken, turning occasionally for 10 minutes or until browned all over. Transfer to the oven and roast for 15 minutes or until cooked through. Set aside covered loosely with foil for 5 minutes. Serve whole or thinly sliced on a large platter with gravy and cranberry sauce on the side.