



**2018 MAZZACANO CELLARS
CABERNET FRANC**

OLSEN VINEYARDS
Yakima Valley AVA

**MARILYN'S STUFFED
CHICKEN BREAST**



505 Cabernet Ct.
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WitCellars.com



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RussellLowell.com

MARILYN'S STUFFED CHICKEN BREAST

Serves 4

INGREDIENTS

4 - 8 oz	Airline Chicken Breasts
1 c	Celery - Diced
1 c	Onions - Diced
3	Eggs - Lightly Beaten
4 c	Bread - Cubed
2 c	Chicken Stock
	Russell's Original Seasoning, to Taste
1 tsp	Fresh Thyme
	Unsalted Butter - Melted
1 tsp	Fresh Parsley - Chopped
1 tsp	Baking Powder
1/2 c	Dried Cranberries
1 - 2 tbsp	Olive Oil

DIRECTIONS

Stuffing

1. Dice celery, onion, and bread. Combine chopped parsley, thyme, dried cranberries, celery, onion, chicken stock, Russell's Original Seasoning Blend, eggs, and butter.
2. Toss and add baking powder. Toss again and set aside.
3. Preheat oven to 350 degrees.

Airline Chicken Breast

1. On the opposite side of the chicken wing make a cut down the side creating a pocket. The cut should be even on both sides, approximately 2"-3" deep and 3" long. Stuff each chicken breast.
2. Heat oven safe sauté pan with 1-2 tablespoons olive oil. Place stuffed chicken skin side up. Season skin liberally and place in oven for approximately 25 minutes.

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Prosser Tasting Room:

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