

# 2018 MAZZACANO CELLARS CABERNET FRANC

OLSEN VINEYARDS Yakima Valley AVA

## MARILYN'S STUFFED CHICKEN BREAST



505 Cabernet Ct. Prosser, WA 99350 509.786.1311 **WitCellars.com** 



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RussellLowell.com

### MARILYN'S STUFFED CHICKEN BREAST

Serves 4

#### **INGREDIENTS**

Airline Chicken Breasts
Celery - Diced
Onions - Diced
Eggs - Lightly Beaten
Bread - Cubed
Chicken Stock
Russell's Original Seasoning, to Taste
Fresh Thyme
Unsalted Butter - Melted
Fresh Parsley - Chopped
Baking Powder
Dried Cranberries
Olive Oil

#### **DIRECTIONS**

#### Stuffing

- 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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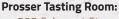
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