



UCOOK

Rolled Chicken & Cranberry Stuffing

with duck fat roast potatoes

Set the table and light the candles for a memorable meal, Chef. Crispy, rich roast potatoes are perfect complements to a golden mozzarella-covered chicken roll, which is stuffed with a satisfying selection of Christmas flavours - cranberries, country loaf, Italian-style hard cheese & sage. A fresh red & green salad balances the decadent deliciousness.

Hands-on Time: 40 minutes

Overall Time: 60 minutes

Serves: 3 People

Chef: Morgan Otten

 Adventurous Foodie

 Alvi's Drift | Reserve Muscat Nectarinia
Dessert Wine

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Ingredients & Prep

750g	Potato Chunks <i>cut into bite-sized pieces</i>
60ml	Duck Fat
2	Onions <i>1½ peeled & finely diced</i>
6 slices	Country Loaf <i>finely chopped</i>
90ml	Grated Italian-style Hard Cheese
45g	Dried Cranberries <i>roughly chopped</i>
12g	Fresh Sage <i>rinsed, picked, dried & finely sliced</i>
150ml	Low Fat Fresh Milk
3	Free-range Chicken Breasts
150g	Grated Mozzarella Cheese
60g	Green Leaves <i>rinsed</i>
60g	Radish <i>rinsed & sliced into rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Cling Wrap
Paper Towel
Toothpicks

1. DUCK FAT POTATOES Preheat the oven to 200°C. Spread the potato pieces on a roasting tray. Coat in the duck fat and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

2. FLAVOURS OF CHRISTMAS Place a pan over a medium heat with a drizzle of oil. When hot, fry the diced onions until golden, 6-7 minutes (shifting occasionally). Add in the chopped bread, the grated hard cheese, ½ the chopped cranberries, and the sliced sage. Mix until combined and stir through the milk until a chunky paste consistency. Season and set aside.

3. CHICKEN ROLL Pat the chicken dry with paper towel. Slice into one side of each breast, starting at the thicker end to the thin point (don't cut all the way through.) Open each one up, cover with cling wrap and pummel with a rolling pin or bottle, creating even thickness. Remove the cling wrap. Top the flattened breast with the stuffing. Roll up each breast like a swiss roll, use toothpicks to keep it together, then roll up the stuffed breast in cling wrap to hold its shape. Repeat with the remaining chicken breasts. Reserve any remaining stuffing for serving.

4. CHEESE-COVERED CHICKEN Place a pan over medium-high heat with a drizzle of oil. Remove the rolled chicken from the cling wrap. When hot, add the chicken and fry until golden, 2-4 minutes per side. Remove, place on a roasting tray and top with the mozzarella cheese. Pop in the oven until cooked through, 8-10 minutes.

5. RED & GREEN SALAD Place the rinsed green leaves into a bowl, add the radish rounds and remaining chopped cranberries. Toss together with a drizzle of olive oil and seasoning. Remove the toothpicks from the chicken, serve it whole or slice if you'd like before serving!

6. A CHRISTMAS DINNER Plate up the sliced cheesy stuffed chicken and side with the duck fat roasted potatoes. Serve the fresh dressed salad with any remaining stuffing alongside. It is time to dig in!

Nutritional Information

Per 100g

Energy	639kJ
Energy	153kcal
Protein	9g
Carbs	13g
of which sugars	2.2g
Fibre	2.8g
Fat	7.3g
of which saturated	2.9g
Sodium	96mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 3
Days