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Carotino Recipes

Sizzling Stuffed Chicken

Ingredients:

- 4 chicken breasts
- 4 slices of smoky bacon
- 60 g (2½ oz) pine nuts, finely chopped
- 50 g (2 oz) Parmesan cheese, grated
- 1 clove of garlic, finely chopped
- 80 ml (3 fl oz) Carotino oil
- A few leaves of fresh basil, finely chopped
- 2 teaspoons lemon juice
- 40 g (1½ oz) mushrooms, chopped
- 1 onion, chopped

Method:

Put the chicken and bacon on one side and fry the rest of the ingredients together with the Carotino oil in a wok or frying pan. When cooked, stuff four chicken breasts with the mixture and wrap 4 slices of smoky bacon around each chicken breast. Place on a tray and bake for 30 minutes at 200 °C / Gas Mark 6 until the chicken is completely cooked through.

Serves 4