

# MUSHROOM STUFFED CHICKEN ROLLS

---

## INGREDIENTS

600 g piece of chicken breast  
salt and pepper

### Stuffing:

3 king oyster mushrooms cleaned and chopped  
10 Crimini mushrooms cleaned and chopped  
1 clove garlic minced  
1 shallot minced  
3 Tbsp evo oil  
Pinch of chili flakes and rosemary  
½ tsp each of dried marjoram, thyme, oregano  
¼ cup white wine  
½ cup panko breadcrumbs  
¼ cup of fine Italian bread crumbs  
½ tsp white truffle oil  
113 g plain good quality cream cheese

### Wrapping:

8 slices of Italian Prosciutto Crudo

### Roasting:

1 Tbsp evo oil  
2 carrots peeled and cut into wedges  
¼ onion chopped

### Garnish:

a drizzle of olive oil  
6 lemon slices

## INSTRUCTIONS

**Step 1:** Cut chicken in half lengthwise, cover with plastic wrap on both sides and pound with a meat cleaver until somewhat flat. Do the same for the other fillet of chicken. Season with salt and pepper lightly, then set aside in the fridge.

### Stuffing:

**Step 2:** In a heavy based pan drizzle in olive oil. Sprinkle in chili flakes and toss in garlic and shallot.

**Step 3:** Saute for about 5 minutes on low to medium heat.

**Step 4:** Throw in chopped mushrooms and season with salt & pepper.

**Step 5:** Add in marjoram, thyme, oregano. Stir well and let cook for 5 minutes. Pour in white wine and cook for an additional 3-4 minutes or until the wine has evaporated.

**Step 6:** Take off heat and stir in breadcrumbs until well incorporated and set aside. If it is a bit dry add some vegetable stock.

### Chicken:

**Step 7:** Take the two fillets of chicken and lay on a wood board. Spread your seasoned cream cheese all over the inside of the chicken in a thin layer.

**Step 8:** Spoon mushroom stuffing on top of the cream cheese, then start rolling the chicken to form a round roll.

**Step 9:** Wrap mushroom chicken roll in the Prosciutto Crudo slices. Do the same for the remaining chicken fillet

### Roasting:

**Step 10:** Pre-heat oven to 190C. In a medium roasting dish place carrots onto the bottom of the pan. Sprinkle the onion on top.

**Step 12:** Place chicken rolls perpendicular to the carrots. Cover with foil wrap and place in middle wrack of oven.

**Step 13:** Bake for 35 minutes then uncover and cook for another 25 minutes. Make sure to check different areas of the roll. Take out of oven and let rest 10 minutes.

# THE COOKERY

by The Secret Jozi Chef