

# Chicken Stuffed with Savory Mushroom Duxelles

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## Ingredients:

2 tbl. olive oil

1 clove garlic, minced

1 shallot, peeled and minced

1 pound of white button mushrooms, finely chopped

Salt and freshly ground black pepper

¼ cup of dry white wine or chicken stock

¼ cup of finely chopped parsley

4 split chicken breasts

## Directions:

Preheat the oven to 400°. In a large skillet over medium heat, heat 1 tbl. of olive oil. Add garlic and shallot; sauté, stirring, until fragrant, about 1 minute. Add the mushrooms; cook, stirring, until mushrooms release their juices, about 4 minutes. Season with salt and pepper. Add white wine or stock, and continue cooking until liquid has evaporated, about 10 minutes. Remove from heat, and stir in the parsley.

Pull skin back from one chicken breast, keeping skin attached at one end. Season with salt and pepper. Mound 1/3 cup mushroom filling on breast; pull skin back over filling. Repeat with remaining chicken and filling.

Place stuffed breasts in roasting pan, keeping them close together but not touching. Drizzle remaining 1 tbl. olive oil over top. Transfer to oven; roast until skin is golden brown and chicken has cooked through, about 35 minutes. Remove from oven and serve.

~ Credit: Martha Stewart Living