



Stuffed Chicken Breast with Asparagus & Jersey Royals

After the success of last months recipe, we are delighted to include another of Roger McKie's wonderful creations. As the new proprietor and chef at Chapters Bistro in Gattonside, he is certainly making a name for himself. Why not book a table for father's day and sample Roger's cooking first hand. You will not be disappointed.

Ingredients

2 chicken breasts
2 slices of streaky bacon

for the stuffing

zest of 1/2 lemon
teaspoon of chopped thyme
2 dessert spoons of cream cheese

For the salad

jersey royals or new baby potatoes cooked and still warm
asparagus cooked
teaspoon of fresh chopped chives
sea salt and ground black pepper to taste
juice 1/2 lemon
tablespoon of Scottish rapeseed oil

To Prepare

Preheat the oven to 200 C

To make the chicken, use a sharp knife to cut a pocket into the chicken breast. Mix the ingredients for the stuffing together and place into the pocket. Wrap the streaky bacon around and secure with a cocktail stick. Season and place into the oven for 15 - 20 mins until cooked through.

Gently mix the ingredients for the salad together and divide into two. Place onto 2 plates and serve the chicken on top.

Lovely with a glass of chilled white wine, followed by Scottish strawberries and ice cream.