

Roast Breast of Chicken with Herb and Oatmeal Stuffing wrapped in Bacon



This is a dish combines a number of unusual ingredients to produce one of the tastiest chicken dishes you'll ever eat!

Ingredients

- ♦ 5-6 Chicken fillets
- ♦ 8-12 slices of streaky bacon

Stuffing

- ♦ 2 oz margarine
- ♦ 1 medium onion diced
- ♦ 3 oz breadcrumbs
- ♦ 3 oz porridge oats
- ♦ 1 tablespoon of mixed herbs

Serves 10

To Cook

Melt the margarine and fry off the onion over a low heat until soft. Add the breadcrumbs, oats and herbs and mix well. Season with salt and pepper. Place chicken breast flat on a chopping board. Cut an opening in the thicker side and open the breast out. Divide the stuffing into 5/6 portions, place on one side of the opened breast and fold over the other side. Place 2 slices of bacon on the board and wrap around the stuffed breast. Place in a casserole and cook for 30 minutes uncovered at 170°C.