

Date: 2/12/2019
Time: 10:08 AM

Spinach and Shittaki Mushroom Stuffed Chicken Breast

A&S Culinary Concepts, LLC



Tools

Locations

Plate/Store

Yield	8	servings	Prep
Portion			Cook
Num Portions	0		Finish
			Shelf

Ingredients

4	ea	boneless skinless chicken breasts
1	pound	fresh spinach
2	Tbs	butter
8	ea	shittaki mushroom
2	ea	garlic
1	ea	Shallots
1/4	tsp	freshly ground nutmeg
	to taste	S&P
1/2	cup	asiago cheese
2	ounces	blend olive oil

Procedure:

1. Place breasts in the center of a plastic food storage bag or 2 large sheets of waxed paper. Pound out the chicken from the center of the bag outward using a heavy-bottomed skillet or mallet. Be firm but controlled with your strokes.
Place Chicken on a buttered square piece of aluminum foil, shingle chicken straight down, overlapping each piece a little.
2. Saute the spinach in a large saute pan with olive oil and S&P. Transfer spinach to a kitchen towel. Twist towel around spinach and wring it out until very dry. Transfer to a medium-mixing bowl.
3. Place a nonstick skillet over moderate heat. When skillet is hot, add butter, mushrooms, garlic and shallot. Season with salt and pepper and saute 5 minutes. Add sauteed mushroom mix to the spinach. Add asiago cheese to the bowl and the nutmeg. Stir to combine the stuffing.
4. Place a mound of stuffing in the middle of the breasts. Take the end of the chicken and roll to make as if you were going to make a pinwheel, but do not put the foil in the fold. Keep rolling chicken and then tighten up foil. Place roll on a sheet pan, place tray in a 350F pre-heated oven for 20 minutes. cook to internal temperature of 165F.
5. Take out of the oven, let sit for 5 minutes, unroll from foil and slice.