



## **Stuffed Breast of Chicken with Isle of Man Garlic & Chive**

### **Mature Cheddar Cheese Wrapped in Parma Ham**

4 Portions

#### **Ingredients**

4 Breasts of Chicken  
8 slices of Parma Ham  
100g Isle of Man Garlic & Chive Mature Cheddar Cheese  
Olive oil  
¾ pint Red Wine Sauce

#### **Method**

1. Wash the chicken breasts and pat dry with kitchen paper.
2. Make a small pocket on the underside of the chicken breast and add a slice of Garlic & Chive Mature Cheddar Cheese. Close the pocket and wrap the chicken breast in 2 slices of Parma ham. Keep the joins of the ham on the underside of the chicken breast.
3. Place the 4 chicken breasts on to a lightly oiled tray, drizzle a little oil on the top and roast in a medium oven – gas mark 6-7 or 180°C for 15-20 minutes or until the juices run clear.
4. Allow the chicken breasts to rest for 5 minutes then cut into 2-3 slices, present on a red wine sauce.