

Kotópoulo Stúthos Yemistó me Kasséri

(Greek Chicken Breast Stuffed with Kaseri Cheese)

Ingredients

4 large, boned chicken breasts with skin
2 garlic cloves
4 oz. Kaseri cheese
1/3 cup white wine
3 1/2 Tbs. olive oil
2/3 cup water
1/4 cup fresh parsley
oregano
salt
black pepper
dash of Worcestershire sauce (optional)

Utensils

knife and cutting board
measuring cup
measuring spoons
Ziploc bag
small bowl
roasting pan
wooden spoon
fork
toothpicks
pastry brush
needle-nose pliers
serving plate

This dish is seasoned to taste. Peel and mince the garlic. Cut the cheese into pieces, and finely chop the parsley. Place the chicken breasts in the Ziploc bag along with the garlic, wine, Worcestershire sauce, some oregano, salt, and pepper. Place the bag in the refrigerator to marinate the chicken overnight. The dish can be prepared up to this point in advance.

Preheat the oven to broil. Remove the chicken breasts from the marinade and place them skin side down on the counter. Place 1 Tbs. of parsley and some cheese at one end of the chicken. Roll up the chicken breasts, tucking in the sides as you go. Secure the chicken roll with toothpicks. Place the stuffed chicken breasts in a single layer in the roasting pan. In a small bowl combine the marinade with the olive oil and some oregano, salt, and pepper. Using a pastry brush, brush the tops of the chicken with the marinade mixture. Place the roasting pan in the oven 6 to 8 inches from the heat and roast for 45 to 60 minutes. Occasionally baste with the pan juices and turn the chicken breasts so they brown evenly all over. Add 1/3 cup of water at a time as the pan dries out so there is always 1/3 cup of juices in the pan. Remove the chicken breasts from the oven and remove the toothpicks from them. Place the chicken breasts on the serving plate and pour the pan juices over them. Serve hot.