



# Chicken Breast

## **Stuffed with Four Cheeses Stuffing:**

**4 oz. grated mozzarella cheese**

**4 oz. grated gorgonzola cheese**

**4 oz. grated bel pease cheese**

**4 oz. parmesan cheese**

**2 oz. bread crumbs**

**1 egg**

**flour and vegetable oil for saute**

## **Sauce:**

**1 1/2 cups heavy cream**

**1 3/4 cups chicken broth**

**2 oz. cognac**

**1 medium onion (diced)**

**salt & pepper to taste**

**parsley**

1. Lay chicken breast flat (skin side up). From the bottom of the breast, loosen the skin from the breast without it coming detached from the top of the breast.
2. In a mixing bowl, mix all the cheeses, egg and bread crumbs together until the cheese mixture forms a ball.
3. Divide cheese mixture into 8 equal portions then flatten each portion into 1/2".  
Place the cheese mixture between the skin and chicken breast.
4. In a large skillet, heat oil. Dust both sides of chicken breast in flour. Fry the skin side down first 5 minutes (in hot oil) until the fat has rendered. Fry skinless side 3-5 minutes.
5. Transfer the chicken to a baking dish, add enough of the chicken broth just to cover bottom of baking dish. Bake at 375 for 10 minutes.
6. In the frying pan where chicken was fried, add onions to what oil is left.  
Cook for 5 minutes, add cognac and reduce 1/2. Add heavy cream and remainder of chicken broth and reduce 1/2 until desired thickness. Add salt, pepper and parsley to taste. Strain sauce onto plate and transfer chicken breast on top of sauce.