



BLENDERS

WILD MUSHROOM STUFFED CHICKEN SUPREME WITH MUSHROOM SAUCE

Discover the gourmet delight that is a wild mushroom stuffed chicken supreme paired with a delectable mushroom sauce.



PREP TIME
20 MIN



COOK TIME
50 MIN



SERVINGS
4

Ingredients

- 4 boneless, skin-on chicken supremes
- 1 chicken fillet (for stuffing)
- 1 egg white
- 200g mixed wild mushrooms (such as chanterelles, porcini, or shiitake), finely chopped
- 2 cloves garlic, minced
- 1 small shallot, finely chopped
- 2tbsp fresh thyme leaves, chopped
- 2tbsp fresh parsley, chopped
- 2tbsp olive oil
- Salt and black pepper to taste
- 100ml dry white wine
- 100ml [Blenders Chicken Bouillon](#)
- 100ml heavy cream
- 150ml [Blenders Roast Gravy](#)
- 2tbsp unsalted butter
- Salt and black pepper to taste

Allergens

Contains Eggs, Soyabeans, Milk, Mustard

Method

1. In a large frying pan, heat the olive oil over medium heat. Add the minced garlic and shallots and sauté for about 2 minutes until they become fragrant and translucent. Add the finely chopped wild mushrooms to the pan and cook for approximately 5-7 minutes, or until they release their moisture and start to brown. Stir in the fresh thyme and parsley and season the mixture with salt and black pepper to taste.
2. Pour in the white wine and [chicken stock](#). Cook for an additional 5-7 minutes, allowing the liquid to reduce and the flavours to develop. Remove from heat and set aside to cool. Split the mix in half. Put half in a blender with the chicken breast and egg white and blend until smooth.
3. Carefully butterfly each chicken supreme. You want to create a pocket for the mushroom filling. Spoon the mushroom mixture evenly into each chicken supreme and close over the fillet, pressing gently to distribute it evenly. Season the outside of the chicken supremes with salt and black pepper.
4. Heat a large frying pan over medium-high heat and add a bit of olive oil. Once hot, add the stuffed chicken supremes skin-side down. Sear for about 2-3 minutes until the skin is golden brown. Transfer the pan to the preheated oven and roast the chicken for about 15-20 minutes or until the internal temperature reaches 165°F (74°C).
5. While the chicken is roasting, prepare the sauce. In a saucepan, combine the heavy cream, mushroom mix and white wine. Bring the mixture to a simmer over medium heat and let it reduce by half. Stir in the butter and [gravy](#). Bring back to a simmer and season with salt and black pepper to taste. Once the chicken is cooked through and the skin is crispy, remove it from the oven.
6. Plate the stuffed chicken supremes, drizzle with the creamy wild mushroom sauce.