

Middle Eastern Stuffed Chicken Breasts

Recipe By Marilyn Ayalon



Cooking and Prep:  2 h

Serves:  6

Contains:    

Preference: Meat

Difficulty: Medium

Occasion: Purim, Sukkot

Source: Family Table by

Mishpacha Magazine

Cuisines: Middle Eastern

These delicious and attractive chicken breasts will add a festive, foreign touch to your table.

Ingredients (12)

Olive and Nut Filling

- 2 cups **Gefen Pitted Olives**, rinsed well
- 1 clove garlic or 1 cube **Gefen Frozen Garlic**
- 1/2 cup fresh chopped parsley
- 1 cup (50 grams) walnuts or pecans, unroasted
- 1/4 cup **Bartenura Olive Oil**
- 1 tablespoon fresh chopped rosemary

Chicken

- 6 chicken breasts, butterflied
 - paprika, to taste
 - 2–3 eggs, beaten
 - dash each of salt and pepper
 - 1 cup **Gefen Bread Crumbs**
 - oil, for frying
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Start Cooking

Prepare the Filling

1. Combine olives, garlic, parsley, nuts, and olive oil in a blender. Blend until mixture is uniform but slightly coarse.
2. Add the rosemary and mix to combine.

Prepare the Chicken

1. Place a chicken breast in a plastic bag and pound until flat and thin. Sprinkle with a bit of paprika.
2. Spread chicken with a thin layer of filling and roll into a long jelly roll. Wrap tightly in plastic wrap to get an even roll and place in a rectangular container. Repeat for all chicken breasts.
3. Cover the container and freeze for one hour.
4. Prepare two plates: one with beaten eggs, salt, and pepper, and one with bread crumbs. Remove the chicken rolls from the freezer and remove the plastic wrap. Dip each roll in the egg mixture, followed by the bread crumbs.
5. Heat oil for frying in a pan over medium heat. The oil should partially cover the chicken rolls. Fry the chicken rolls on all sides until nice and golden. Remove from pan.
6. Cut each roll into two pieces on the diagonal. Serve hot.