

Stuffed Chicken Breast

4 or 5 chicken breast halves with skin and bones (2 1/2 to 3 lb total)

Stuffing:

½ pounds sweet Italian sausage cooked and drained (I use turkey sausage)

- 2 tablespoons olive oil
- 1 small yellow onion, chopped
- 2 large celery ribs, chopped
- 2 garlic cloves, minced
- 2 ounces pancetta, diced or Turkey bacon
- 3 cups day-old, finely diced French bread
- 1/2 cups crumbled unsweetened cornbread
- 1/4 cup butter, cubed, cold
- 1/2 tablespoon ground sage
- 1 tablespoons poultry seasoning
- 1/2 teaspoon salt
- 1 cups shredded mozzarella cheese
- 1/2 cup Parmesan cheese
- 1/2 cup toasted pine nuts
- 2 1/2 cups chicken or turkey broth
- 1 tablespoons chopped fresh sage
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- Heat oil in large skillet on medium. Sauté pancetta for 2 minutes.
- Add onion and celery and cook until translucent. Add garlic and cook another 3 minutes.
- Mix together breads and ¾ cup toasted pine nuts in a large mixing bowl. Add cheeses and cooked sausage to the breads. Mix together with the dried seasonings.
- Add sautéed veggies with any pan drippings.
- Slowly add broth and stir until mixed thoroughly. The consistency should not be soupy, but very moist. If not, add more broth.
- Test for saltiness and add a dash more if needed. Set aside.

Pat chicken dry, then cut a deep 3-inch-long pocket horizontally in long curved side of each chicken breast half and fill each pocket with one fourth of cheese mixture (some filling will be visible). You can secure the chicken with skewers.

Put chicken in baking pan, melt 2 tablespoons butter and brush over chicken. Sprinkle with salt and pepper. Roast until cooked through (filling will ooze), 20 to 25 minutes.

Optional: Make extra and Serve as a side dish:

- Place in an extra deep 9-inch-by-13-inch greased pan.
- Dot the top with the cubed butter and cover with foil. Bake at 375° for 45 minutes.
- Remove foil and bake another 15 minutes or until slightly crusted on the edges.
- Top with toasted pine nuts and chopped fresh sage. Add shaved parmesan cheese just before serving.