

Grain fed chicken breast with chorizo, Mediterranean fingerling potatoes papillote and stewed peppers

Recipe for 4 persons

Description

Chicken breast stuffed with a chorizo stick served with a fingerling potatoes papillote baked with a piperade flavored with thyme and garlic.

Note

Use a knife sharpening steel in order to enlarge the incision in your chicken breast for easy insertion of the chorizo stick.

Ingredients

For the chicken breast stuffed with chorizo

- 4 Unit(s) Chicken breast
- 100 Gr Spanish chorizo
- Olive oil
- Vegetable oil
- Salt and pepper

For the potato and pepper papillote

- 600 Gr Fingerling potatoes
- 1 Unit(s) Red pepper
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Tomato
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- Olive oil
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut four sticks within the piece of chorizo. Chop the onion. Thinly slice the peppers. Cut the tomato into cubes. Chop garlic and thyme leaves. Cut the fingerling potatoes into slices and toss with a drizzle of olive oil to prevent oxidation.

For the stewed peppers

Sweat the onion in a pan with a drizzle of olive oil over medium heat. Add peppers, garlic, tomatoes and thyme. Season with salt and pepper and let stew until the vegetables are tender.

Fingerling potatoes papillote preparation

Place the sliced potatoes on aluminum foil, season with salt and pepper. Top with stewed peppers, close the foil and bake for about 30 minutes.

Chicken breast preparation

Make an incision in the center of the chicken breast lengthwise, and insert a stick of chorizo. Brown the chicken breasts in a hot pan with a drizzle of vegetable oil for about 2 minutes per side. Transfer into a baking sheet and finish cooking in the oven until the inside temperature reaches 74C (165F), about 12-15 minutes. Let stand 5 minutes before slicing in half with an angle.

To serve

On your plate, transfer the papillote content to a ring mold, place chicken breast on top staggered.

Bon appétit!