

# Caprese Stuffed Chicken with Crispy Potatoes

🍷 2 servings

532 Kcal / serving

49g Protein 22g Fat 35g Carbs

## Ingredients

- 1 (150g) - **Head of broccoli**
- 350g - **Baby new potatoes**
- 2 (300g) - **Skinless chicken breast fillets**
- 1 tablespoon (15g) - **Rapeseed or olive oil**
- 30g - **Grated mozzarella cheese**
- 50g - **Cherry tomatoes**
- **Few fresh basil leaves (optional)**
- **Freshly ground black pepper**



## The Method

Preheat the oven to 180°C, (350°F), gas mark 4. Cut the broccoli into small florets. Cut the new potatoes into halves or quarters depending on their size and put in a non-stick baking tray.

On a clean chopping board, carefully cut each chicken breast fillet into a butterfly shape and season with pepper. Slice the tomatoes and arrange them on one half of each chicken breast and scatter the mozzarella on top. Tear over the basil, if using then fold over and secure each one with cocktail sticks.

Add the stuffed chicken fillets to the baking tray with the potatoes and drizzle with the oil, tossing to coat evenly. Bake for 20-25 minutes or until the chicken is tender and the potatoes are slightly golden. Test with a small knife to ensure the chicken is cooked through.

Meanwhile, blanch the broccoli in a pan of boiling water for 2-3 minutes until tender, then drain.

Transfer the Caprese stuffed chicken to plates with the crispy potatoes and add the broccoli alongside. Scatter with a little extra basil, if liked to serve.

🌱 Suitable for vegetarians if a plant-based alternative is used instead of chicken