



## WB Entrees

# Teriyaki Tornadoes au Poivre

### Ingredients:

Item #:	Amount:	Ingredient:
96160	2	3 oz Tenderloin medallions
42596	1 cup	4 color peppercorns, ground
56921	¼ lb	Butter
26285	½ oz	Myron's Teriyaki
36171	1 ½ oz	Demi glace

### Method:

- Coat medallions in peppercorn mix.
- Pan sear in 2 tablespoons butter over high heat.
- Remove from pan.
- Add 2 tablespoons teriyaki sauce and 1 oz demi glace.
- Mount sauce with 1 tablespoon butter.
- Spoon over medallions.
- Serve with crispy sesame green beans.



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## WB Entrees

# BBQ Pomegranate Short Ribs

### Ingredients:

Item #:	Amount:	Ingredient:
14945	10 lb	Short ribs
30861	3 oz	Chili powder
32890	1 qt	Barbeque sauce
40771	3 oz	Old Bay seasoning
18385	2 oz	Chipotle base
19710	1 ½ qt	Beef stock
99647	4 ea	Baby carrots
97159	3 ea	Yukon potatoes
14757	2 qt	Pomegranate sauce

### Method:

- Preheat oven to 500 degrees.
- Rub the ribs with chipotle base, chili powder, and Old Bay. Place in oven and brown.
- Remove from oven and cover beef with the barbeque sauce mixed with the beef stock and the pomegranate sauce.
- Cover the roasting pan and cook at 350 degrees for 3-3 ½ hours until tender.
- Remove from oven and arrange on a large platter.
- Strain the sauce and spoon the sauce over the meat evenly, reserving some for the side.
- Serve 2 piece ribs with roasted baby carrots and steamed Yukon C-potatoes.



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## WB Entrees

# Beef & Broccoli

### Ingredients:

Item #:	Amount:	Ingredient:
92305	10 lb	Beef Tips & Tails
31891	6 oz	Olive oil
11545	3 cups	Red wine
36171	3 qt	Demi glace
99930	5 lb	Broccoli florettes
46936	3 cups	Mae Ploy Sweet Chili Sauce

### Method:

- Slice beef into uniform strips.
- Heat large heavy bottom skillet and add olive oil. When smoking, add diced beef and quickly sear beef.
- While beef is browning, blanch and shock the broccoli; set aside.
- Add wine and scrape bottom of pan to remove residue. Reduce liquid by half.
- Lower heat to a simmer and add demi glace. Simmer until beef is tender, stirring frequently.
- Add the sweet chili sauce and simmer for 2-3 minutes.
- Add the flowers to the sauce, stir, and serve with Jasmine Rice blend (item #38400).



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## WB Entrees

# Beef Stroganoff

### Ingredients:

Item #:	Amount:	Ingredient:
92305	10 lb	Beef Tips & Tails
99290	1 lb	Onion, diced ½”
31891	6 oz	Olive oil
00000	3 cups	White wine
32950	1.5 gal	Knorr Demi Glace
98630	5 lb	Mushrooms, washed and cut in quarters
34200	½ cup	Lemon juice
56201	16 oz	Sour cream
99681	½ cup	Fresh thyme, chopped
97626	1 cup	Fresh parsley chopped

### Method:

- Prepare demi glace according to instructions and set aside.
- Cut beef into 1x1 cubes.
- Place mushrooms in boiling water with lemon juice and cook for 30 seconds. Drain, cool and set aside.
- Heat large heavy bottom skillet and add olive oil. When smoking, add diced beef and quickly sear beef.
- Add onions and continue cooking over high heat stirring frequently until onions are browned.
- Add wine and scrape bottom of pan to remove residue, reduce liquid by half.
- Lower heat to a simmer and add demi glace. Simmer for 1 hour or until beef is tender, stirring frequently.
- Add sour cream and stir to incorporate.
- Add mushrooms, thyme and parsley and simmer for 5 minutes. Serve over buttered egg noodles.



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## WB Entrees

# Cajun Chicken Stew

### Ingredients:

Item #:	Amount:	Ingredient:
90220	5 lb	Boneless chicken thighs
30325	6 oz	Canola oil
99290	1/2 lb	Onion, 1/2" dice
32950	1 gallon	Demi glace (follow instructions)
98025	1.5 lb	Red A potatoes, diced 3/4" skin on
99609	2 lb	Baby carrots
99216	1.5 lb	Parsnips, peeled 3/4" dice
08600	1.5 lb	Peas
45661	2 oz	Cajun spice

### Method:

- In heavy bottom sauce pan heat and add oil.
- Add chicken and cook over high heat. Brown evenly, stirring occasionally.
- Add onion and cook until onions are sweating.
- Add Cajun spice and cook 5 minutes.
- Add demi glace, bring to a boil, and then lower heat to a simmer, stirring occasionally.
- Cook for 5 minutes then add potatoes, carrots and parsnips and cook until potatoes are tender.
- Adjust seasoning.
- Add peas and serve immediately.



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# WB Entrees

## Caramelized Apple & Cranberry Stuffed Chicken

### Ingredients:

Item #:	Amount:	Ingredient:
90355	8 ea	Chicken breasts
<b>For the Stuffing</b>		
99040	3 ea	Diced Fuji apples
56920	1 oz	Butter
55320	8 oz	Grated Fontina cheese
22510	6 oz	Dried cherries

### For the Marinade

40356	2 oz	Red vinegar
46041	2 oz	Apple vinegar
66821	2 tsp	Dijon
32186	1 tsp	Dry mustard
29870	7 oz	90/10 blended oil
26771	to taste	Kosher salt
32131	to taste	Black pepper
33961	4 tsp	Honey

### Method:

- Blend the marinade in a blender and marinate chicken overnight.
- To make the stuffing, peel and dice the apples. Sauté in butter until brown, add the cherries, stir in the Fontina and season to taste with salt and pepper.
- To stuff the chicken, cut a pocket in side of breast, fill with the stuffing.
- Bake on parchment paper at 400 degrees for 20-30 minutes.
- Serve with a light chicken demi glace, item # 36150.



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## WB Entrees

# Chicken Cacciatore

### Ingredients:

Item #:	Amount:	Ingredient:
90355	20 lb	French cut chicken breast
25880	6 cups	Flour
45681	¼ cup	Black pepper ground
26760	¼ cup	Salt
30280	½ gallon	Soy oil
24840	160 oz	Cacciatore sauce

### Method:

- Trim and gently pound chicken.
- Mix salt and pepper with flour.
- Dredge chicken in seasoned flour.
- Heat heavy sauté pan and add oil.
- Sauté chicken on both sides until done (165 degrees internal temperature).
- Cover with sauce and finish in the oven for five minutes more.
- Place on plate and spoon 2 oz of sauce on each piece.
- Garnish and serve.



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## WB Entrees

# Chicken Florentine

### Ingredients:

Item #:	Amount:	Ingredient:
94345	20 ea	Frenched chicken breast, cut with pocket
31891	6 oz	Cucina Biello Extra Virgin Olive Oil
99290	2 cups	Onion, diced ½”
99711	¼ cup	Garlic, minced
00000	1 cup	White wine
25401	1 cup	Cucina Biello bread crumbs, seasoned
99785	1 cup	Sun dried tomato, cut into strips
09865	2 lb	Spinach, thawed and drained
54011	2 cups	Parmesan cheese
98630	3 lb	Mushrooms, sliced
36171	1.5 gal	Culinarte Demi Glace

### Method:

- In a heavy bottom skillet heat and place olive oil, onion and garlic. Cook until lightly browned.
- Add spinach and sun dried tomato and heat thoroughly.
- Add white wine and cook for 5 minutes.
- Remove from heat; add parmesan cheese and breadcrumbs to tighten stuffing. Season with salt and pepper, set aside to cool.
- Prepare Knorr Demi Glace according to instructions and add mushrooms that have been cooked. Note: If the mushrooms are put in raw the sauce will become watery and discolored.
- Stuff each chicken breast and place on sheet pan. Season with salt and pepper and bake at 375 degrees until done, about 25 minutes.
- Place into serving dish and top with mushroom sauce.
- Serve immediately.



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## WB Entrees

# Chicken Salsa Rojo

### Ingredients:

Item #:	Amount:	Ingredient:
95279	5 lb	Chicken pieces, cooked
74037	2 lbs	Red pepper, diced 3/4"
98935	2 lbs	Sweet potatoes, diced 1/2"
30325	4 oz	Canola oil
2170	3 lbs	Fried plantains
18725	1/2 gal	Salsa Rojo

### Method:

- Season and flour the chicken.
- Deep fry chicken until golden. Set aside momentarily.
- Heat a heavy bottom pan and then add oil.
- Add the sweet potatoes, cook 5 minutes. Add the peppers, cook 2 minutes, and add the chicken.
- Cover with salsa and bring to a simmer.
- Serve immediately with fried plantains.



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## WB Entrees

# Chicken Valdestano

### Ingredients:

Item #:	Amount:	Ingredient:
94345	20 each	Frenched chicken breast, cut with pocket
31891	6 oz	Cucina Biello Extra Virgin Olive Oil
90175	20 slices	Prosciutto de Parma
55320	20 slices	Fontina cheese
25881	4 cups	All purpose flour
11530	2 cups	Madeira wine
36171	1.5 gal	Culinarte Demi Glace
26771	to taste	Kosher salt
32131	to taste	Black pepper
19440	3 cups	Chicken stock

### Method:

- Cut a pocket in each of the breasts.
- Stuff each breast with a piece of cheese and prosciutto.
- Dredge each breast in seasoned flour.
- Heat a large sauté pan and add 2 oz of oil.
- Brown chicken on both sides, skin side first, season again.
- Deglaze pan with Madeira wine.
- Add 4 cups chicken stock and reduce to 1 cup.
- Add 2 cup demi glace and simmer for 5 minutes.
- Adjust seasoning.
- Plate with sautéed broccoli rabe and top with 1 ½ tablespoons of sauce.
- Serve immediately.



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## WB Entrees

# Filet Steak Florentine

### Ingredients:

Item #:	Amount:	Ingredient:
94410	8 ea	4 oz Medallions of beef
97632	¼ cup	Chopped Italian parsley
99320	½ tsp	Rosemary, chopped
99711	2 tsp	Garlic, chopped
26771	½ tsp	Kosher salt
32131	¼ tsp	Black pepper
97580	1 ea	Lemon

### Method:

- Make sure your pan is hot and seasoned.
- Season the steaks with salt and pepper.
- Rub with the parsley, rosemary and garlic.
- Pan sear to desired temperature.
- Let steaks rest 5 minutes before serving.
- Garnish with fresh herb sprigs and squeeze the lemon over the steaks.
- Sprinkle with a touch more salt and serve.



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## WB Entrees

### Grilled French Cut Chicken with Cipollini Onion Demi

#### Ingredients:

Item #:	Amount:	Ingredient:
90355	1 ea	French cut chicken breast
45535	3 ea	Cipolini onions
36130	1 ½ oz	Culinarate Demi Glace
97002	4 ea	Asparagus spears, grilled
93126	to taste	Sea salt
32151	to taste	Cracked pepper
66775	1 ½ oz	Butter
25131	½ oz	Aged Sherry vinegar
11305	½ oz	Cognac

#### Method:

- Heat large sauté pan.
- Season breast with salt and pepper.
- Place in hot pan, sear well, turn and finish to desired temperature.
- Remove from pan and let rest for 2 minutes.
- Add onions to pan.
- Deglaze pan with a splash of cognac and sherry vinegar.
- Add demi glace and reduce, mount with butter.
- Arrange chicken and asparagus on plate. Gently sauce and place onions on top of the chicken.



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## WB Entrees

# Grilled Chicken Milanese

### Ingredients:

Item #:	Amount:	Ingredient:
90355	12 ea	French cut chicken breast
26770	to taste	Kosher salt
32131	to taste	Black pepper
31890	1-2 oz	Cucina Biello Extra Virgin Olive Oil
36150	1 cup	Glace de Poulet
98325	2 lbs	Dessert Glory cherry tomatoes, ½" dice
99539	2 lbs	Rocket style arugula
97580	to taste	Fresh squeezed lemon

### Method:

- Add oil to large hot sauté pan.
- Dust chicken with flour, salt and pepper.
- Sear chicken, skin down and when browned, turn over.
- Deglaze with the Glace de Poulet, simmer 3-4 minutes
- Adjust Seasoning.
- Remove from heat.
- Toss the arugula and the halved tomatoes with the oil and lemon, season with salt and pepper.
- Place the greens on a warmed plate and top with a chicken breast with a touch of the sauce.



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## WB Entrees

### Grilled Hanger Steak with Three Onion Marmalade

#### Ingredients:

Item #:	Amount:	Ingredient:
95635	6 pc	Hanger steaks
21286	to taste	Sea salt
42596	to taste	Cracked pepper
56921	½ tsp	Butter
98132	3 lbs	Spanish onions
98178	3 lbs	Red onions
98670	3 lbs	White onions
11530	2 ltrs	White wine
68200	3 lbs	Sugar

#### Method:

- Slice the onions thin.
- Place in a heavy brazier and cover with white wine.
- Stir in sugar and bring to a boil.
- Lower to a simmer and cook until all the wine is evaporated and a jelly is formed. Set aside.
- Heat and season the grill.
- Season both sides of steak with salt and pepper.
- Grill to just under desired temperature.
- Let rest 2 minutes.
- Brush with whole butter and slice.
- Top with a pinch of salt and 2 tablespoons of the onion marmalade.



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## WB Entrees

### Grilled Steak Sandwich with Blue Cheese and Caramelized Onions

#### Ingredients:

Item #:	Amount:	Ingredient:
91286	6 oz	Terres Major steak
10680	1 pc	Rustic roll
61317	2 slices	Blue cheese
74065	2 oz	Onion, sliced
26771	to taste	Kosher salt
42596	to taste	Cracked pepper
00000	1 oz	Steak sauce
56920	3 tsp	Butter
12400	5-6 oz	Crispy French fries

#### Method:

- In a hot sauté pan caramelize the onions in 1 teaspoon of butter.
- Trim, season and grill the steak to medium-rare, let rest.
- Slice, butter and grill the roll.
- Melt cheese on top of one half of the roll.
- Slice the steak and place on roll with the onions.
- To serve, pick, cut and plate with some great fries.



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## WB Entrees

# Hanger Steak with Kentucky Bourbon Sauce

### Ingredients:

Item #:	Amount:	Ingredient:
95635	6 ea	Hanger steak, cleaned
For the Marinade		
97825	2 ea	Limes, juiced
31891	½ cup	Cucina Biello Extra Virgin Olive Oil
99719	2 tsp	Garlic, minced
31361	2 Tbsp	Ground cumin
91943	2 Tbsp	Cilantro, chopped
97626	2 Tbsp	Parsley, chopped
45995	3 cups	Minor's Bourbon Sauce

### Method:

- Clean steaks.
- Combine ingredients for marinade and pour over steak. Let sit for 3 hours.
- Grill steaks to desired temperature, about 6 minutes each side.
- Baste the steaks with remaining marinade and grill on both sides for 1 to 2 minutes on each side.
- Serve steak sliced on a platter with extra sauce on the side.



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## WB Entrees

# Kenya Crusted Delmonico

### Ingredients:

Item #:	Amount:	Ingredient:
95258	1ea	14 oz Rib eye steak
43545	½ oz	12 yr old balsamic
56920	2 tbsp	Butter
29871	1 tsp	Cucino Biello Extra Virgin Olive Oil
SP18350	1 cup	Ground Kenya coffee
26771	to taste	Kosher salt
32131	to taste	Black pepper

### Method:

- Heat a large sauté pan, add the oil.
- Season the steak and dust well with the coffee.
- Sear the steak, turn and sear again.
- Add the butter to the pan and brown.
- Add the vinegar and blend with the butter.
- Plate the steak and drizzle with the vinegar butter reduction.



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## WB Entrees

### Pan Seared French Cut Chicken Breast with Honey Citrus Peppercorn Sauce

#### Ingredients:

Item #:	Amount:	Ingredient:
90355	12 pc	French cut chicken breast
26770	to taste	Kosher salt
32131	to taste	Black pepper
25881	2 cups	All purpose flour
11426	2 oz	Rum
00000	2 cups	Minors Honey Citrus Peppercorn
36150	1 cup	Glace de Poulet
99647	1 lb	Baby carrots, peeled
99640	1 lb	Baby zucchini
99637	1 lb	Yellow patty pan squash
29871	1 tsp	Cucino Biello Extra Virgin Olive Oil

#### Method:

- Add extra virgin olive oil to a large hot sauté pan.
- Dust chicken with flour, salt and pepper.
- Sear chicken skin side down, and when browned, turn over.
- Season again.
- Deglaze pan with 2 oz of rum.
- Add 1 cup glace de poulet [chicken demi], simmer 3-4 minutes.
- Add 2 cups Minors Honey Citrus Peppercorn sauce, simmer 2-3 minutes.
- Adjust Seasoning.
- Remove from heat and plate the chicken, top with 1 ½ to 2 tablespoons of sauce.
- Garnish with sautéed baby vegetables: yellow patty pan squash, baby zucchini, and peeled baby carrots.



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## WB Entrees

### Pan Seared Porterhouse Pork Chops with Grilled Vegetable Ragout

#### Ingredients:

Item #:	Amount:	Ingredient:
95235	8 ea	14 oz Chops
61485	1 lb	Grilled mixed vegetables
36171	6 oz	Culinarte Demi Glace
99621	1 Tbsp	Fresh tarragon, chopped
91391	1 oz	Roland White Balsamic

#### Method:

- Cut chops from center of loin.
- Add extra virgin olive oil to large hot sauté pan.
- Dust pork with salt and peppered flour.
- Sear chops on one side, and when browned, turn and finish.
- Remove from pan, set on serving platter.
- Add chopped vegetables.
- Deglaze pan with splash of white balsamic vinegar, remove. Then add the demi glace and finish sauce with pat of butter.
- Place 3 oz vegetables in center of plate, top with 1 pork chop and lightly sauce.
- Garnish with baby potatoes.



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## WB Entrees

# Pork Loin Crown Roast

### Ingredients:

Item #:	Amount:	Ingredient:
96870	1 ea	Pork crown roast
99566	4 cups	Mirepiox (Vegetables)
00000	6 cups	Stuffing of your choice
26771	2 tsp	Kosher salt
32131	1 tsp	Black pepper
19220	5 cups	Pork stock

### Method:

- Heat oven to 375 degrees.
- Rub out side of roast with salt and pepper.
- Fill center with moist desired stuffing.
- Wrap top of roast with foil for the first half of the cooking time.
- Put in oven for 15 minutes, then turn oven down to 325 degrees.
- Cook for 1 hour then add 4 cups vegetables and 1 cup of pork stock to the pan.
- Cook for 1-1 ½ hours more until internal temperature is 155 degrees.
- Remove from oven and take roast out of pan.
- Deglaze the pan with 1 cup of wine, reduce by ¾, and add 4 cups of pork stock.
- For the sauce, reduce the stock by half and season with salt and pepper.
- Let the roast sit at least 15 minutes before slicing or all the juices will run out and the meat will be dry.
- Slice between the ribs and serve with a spoonful of natural sauce.
- Serve with seasonal roasted vegetables.



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## WB Entrees

# Corn Bread Stuffing with Apple & Sausage

### Ingredients:

Item #:	Amount:	Ingredient:
94886	1 lb	Sausage meat
56921	½ cup	Butter
99270	4 cups	Onion, diced
9003652	4 cups	Granny Smith Apples, diced
99121	2 cups	Celery, diced
26920	8 cups	Uncle Ben's Cornbread Stuffing
19440	2-3 cups	Chicken broth
99716	8 leaves	Sage, chopped
99680	2 Tbsp	Fresh thyme leaves
26770	to taste	Kosher salt
32131	to taste	Black pepper

### Method:

- Brown the Sausage meat and add celery and onion. Sweat until soft.
- Add the apples, thyme, and sage. Cook for 5 minutes.
- Add the butter and the chicken broth.
- Fold in the stuffing. Mix with a Chef Fork.
- Season with salt and pepper.



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## WB Entrees

# Cranberry & Orange Stuffing

### Ingredients:

Item #:	Amount:	Ingredient:
31891	2 Tbsp	Cucina Biello Extra Virgin Olive Oil
56921	¼ lb	Butter
99121	2 Cups	Celery, diced
99270	4 Cups	Onions, diced
38796	2 ea	Whole bay leaves
26771	to taste	Kosher salt
32131	to taste	Black pepper
44726	1 Cup	Dried cranberries
27481	2 cups	Mandarin orange pieces
21496	½ tsp	Orange oil
99680	¼ Cup	Thyme leaves
19440	1 Cup	Stock
29645	8 Cup	Uncle Bens Whole Grain Stuffing

### Method:

- Heat pan and add oil. Sweat the celery and onions.
- Add butter, thyme and bay leaves. Cook 10 minutes.
- Remove bay leaves and add cranberries and stock. Cook for 3 minutes.
- Add the orange oil, orange pieces and the stuffing mix. Stir well, cook 3-4 minutes.
- Adjust seasonings, remove and cool.



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## WB Entrees

# Chestnut Stuffing

### Ingredients:

Item #:	Amount:	Ingredient:
26925	2 lb	Westbrook Farms stuffing mix
44801	1 qt	Chestnuts, peeled and chopped
97815	1 qt	Granny smith apples, ½" diced
99120	2 cups	Celery, diced ¼"
99270	2 cups	Onion, diced ¼"
56890	½ cup	Butter
97626	1 cup	Parsley, chopped fresh
99321	¼ cup	Rosemary, fresh chopped
99716	¼ cup	Sage, fresh chopped
99681	¼ cup	Thyme, fresh chopped
31811	1 Tbsp	Nutmeg
48260	8 oz	Egg liquid
19440	2 cups	Chicken stock, made from base

### Method:

- Cube bread and lay out on sheet pan. Bake at 300 degrees until dry.
- In a heavy saucepan heat butter, celery, and onion, and cook over medium flame until vegetables are sweating.
- Add chestnuts and apples at this time, sauté for 3 minutes more.
- Add fresh herbs and chicken stock, adjust seasoning with salt and pepper and bring to a boil.
- Place cubed bread in stainless steel bowl and pour stock into bowl. Mix well.
- Add egg and mix until thoroughly combined.
- Adjust seasoning and lay into shallow pans for heating or to use next day.



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## WB Entrees

# Pork Steamship Roast

### Ingredients:

Item #:	Amount:	Ingredient:
11205	1 ea	Pork steamship roast
99566	4 cups	Mirepiox (Vegetables)
99719	10 ea	Garlic cloves
26771	2 tsp	Kosher salt
32131	1 tsp	Black pepper
19220	5 cups	Pork stock
11535	1 cup	Red wine
9595	Desired amt.	Redskin mashed potatoes

### Method:

- Heat oven to 400 degrees.
- Puncture 8-10 2 inch deep holes in the ham with a boning knife.
- Put one whole clove of garlic into each hole.
- Rub out side of ham with salt and pepper.
- Put in oven for 15 minutes, then turn oven down to 325 degrees
- Cook for 1 ½ hrs then add 4 cups vegetables and 1 cup stock.
- Cook for 1 ½ -2 hours more until internal temperature is 155 degrees.
- Remove from oven and take ham out of pan.
- Deglaze the pan with 1 cup of wine, reduce by ¾, and add 4 cups of stock.
- For the sauce, reduce the stock by half and season with salt and pepper.
- Let the roast sit at least 15 minutes before slicing or all the juices will run out and the meat will be dry.
- Serve with redskin mashed potatoes.



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## WB Entrees

# Potted Chicken with Root Vegetables

### Ingredients:

Item #:	Amount:	Ingredient:
98908	20 ea	Cipolini onions, peeled
98935	4 ea	Yams, peeled
99220	2 ea	Celery root, peeled
99215	8 ea	Parsnips, peeled
26771	to taste	Kosher salt
32131	to taste	Black pepper
95279	8 lbs	Chicken pieces
34451	½ cup	Pure maple syrup
30861	2 tsp	Chili powder
31201	1 tsp	Ground cumin
31251	1tsp	Granulated garlic
45651	1 tsp	Granulated onion
30011	½ tsp	Celery salt
23785	1 cup	Flour
97455	2 cup	Diced tomatoes
30220	½ cup	Blended oil
19490	2 qts	Chicken stock
99354	2 ea	Bay leaves, fresh
29871	as needed	Cucino Biello Extra Virgin Olive Oil

### Method:

- Season the flour with salt and pepper.
- Heat a large brazier and add the oil.
- Flour, season and sear the chicken. Remove and set aside.
- Dice the yams, parsnips, and celery root and sweat with the onions.
- Place the chicken back on top of vegetables.
- Mix together the syrup, tomatoes, and the spices and pour over the chicken.
- Cover with chicken stock and bring to a boil, lower to a simmer and cook covered for 20-30 minutes until tender.
- Serve in a hot soup dish with a nice thick slice of crusty bread.



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# WB Entrees

## Smoked Gouda Stuffed Chicken with Roasted Tomato Sauce

### Ingredients:

Item #:	Amount:	Ingredient:
90355	6 ea	Chicken breast
79646	½ cup	Red roasted tomatoes
79651	½ cup	Yellow roasted tomatoes
97208	1 cup	Fresh tomatoes, diced
99646	½ cup	Basil, sliced
53190	6 oz	Smoked gouda
29870	6 oz	90/10 blended oil
25881	2 cups	All purpose flour
26771	to taste	Kosher salt
32131	to taste	Black pepper
97870	½ cup	Onion, diced
29871	as needed	Cucino Biello Extra Virgin Olive Oil

### Method:

- Cut the gouda into sticks about 1x1x2.
- Cut a pocket in the side of the breast and stuff with the cheese.
- Dredge the chicken in seasoned flour and pan fry in the oil until browned.
- Put in a 350 degree oven to finish.

### For the Sauce

- Sweat the onions in 1 tablespoon of oil.
- Add the fresh tomatoes and bring to a simmer.
- Dice the roasted tomatoes and add to pan.
- Simmer about 3-4 minutes and add basil. Season with salt and pepper.
- Place about 2 oz of sauce on plate. Top with stuffed chicken and drizzle a bit more sauce on top. Serve with a piece of crusty bread.



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