

# Breast of Chicken with Risotto

## **Ingredients: (serves 4)**

4 chicken breasts, medium sized  
8 slices streaky bacon, skinless  
200g fresh mozzarella  
Juice of one lemon  
1 cup long grain rice  
2 cups chicken stock  
1 onion, shredded  
1 carrot, diced  
1 cup peas, frozen  
1 tablespoon olive oil  
Freshly ground pepper  
Fresh parsley or rocket leaves



## **Method:**

Place some mozzarella in the centre of the breast  
Brush the chicken breasts with lemon juice  
Season with pepper & wrap the bacon around the breasts  
Wrap the breasts individually and tightly in foil  
Place in a dish and bake for one hour (190 degrees)  
Sweat onions and carrots in oil. Add rice and stock  
When the risotto is ready, add peas and season to taste  
Unwrap the chicken breasts from foil and serve on the rice  
Garnish with fresh parsley and/or rocket leaves

## **Hints & tips:**

Ask your butcher to pierce the breasts so as to create a 'pocket'  
Add some water to the baking dish when cooking the breasts.