



# STIR CRAZY

CATERING & COOKING SCHOOL

## Cranberry & White Rock Stuffed Christmas Chicken Thighs



Preparation Time	20 minutes
Cooking Time	30 minutes
Standing/Marinating	0 minutes
Serves	4 Portions

Ingredients:	
8 deboned chicken thighs	10-15 sage leaves
50g dried cranberries, chopped	2 sprigs fresh thyme
100g white rock & cranberry cheese	1 tsp dried sage
200g baby tomatoes	Salt & pepper to season
2 Tbsp good balsamic vinegar	Toothpicks to seal
1 Tbsp olive oil	

### Method:

1. Flatten the deboned chicken thighs onto a working surface, smooth side down, and season with sage, salt & pepper
2. Sprinkle the dried cranberries over the chicken pieces.
3. Cut the white rock into thin slices and lay over the chicken and cranberries, leaving a space uncovered at the broadest end of the chicken thigh.
4. Sprinkle a few thyme leaves over the chicken before rolling it up from the smallest side.
5. When rolled, seal with a toothpick and set aside.
6. Preheat the oven to 180Deg C.
7. Heat the oil in a frying pan to medium high heat and brown the chicken all over, turning to brown each side.
8. Remove and place into an oven tray and cook in the oven for 12-25 minutes, until the chicken is cooked through.
9. Place the tomatoes into a small oven tray, drizzle with the balsamic vinegar and season with salt. Place in the oven for about 8-10 minutes, until they start wilting. Remove and set aside.
10. When the chicken is cooked, place onto plates, add equal portions of roasted tomatoes and crumble a little white rock cheese over the top.
11. Serve hot with vegetables of your choice.