Saag Paneer Stuffed Chicken Breast

Spinach and Halloumi cheese stuffed chicken breast that's baked until golden. Served with saffron tomato rice.



PREPARATION

Yield: 10 servings

1. Make saag paneer filling: In a preheated pan/rondo on medium heat, add vegetable oil. Sauté ginger, garlic, and spices for 2-3 minutes until fragrant. Remove from heat and stir in blanched spinach and Halloumi cheese and mix until well combined.
2. Stuff and truss chicken breast: On a thinly-pounded chicken breast, spread a thin, even layer, of saag panner filling. Roll the spinach and chicken breast together to create a loaf and truss using butcher twine. Brush the outside of the trussed chicken with vegetable oil and season with kosher salt and pepper.
3. Bake trussed chicken: Preheat the oven to 325°F, low fan. Bake the chicken roll uncovered for about an hour, until the chicken reaches an internal temperature of 165°F. Remove from oven and let rest for 5 minutes before removing twine and slicing.

INGREDIENTS

SAAG PANEER

- [ ] 5 tbsp vegetable oil
- [ ] 2½ (2.5) tbsp ginger, fresh, minced
- [ ] 2½ (2.5) tbsp garlic, fresh, minced
- [ ] 2 tbsp yellow onion, minced
- [ ] 2½ (2.5) tsp cumin, ground
- [ ] 5 tsp garam masala spice blend
- [ ] 2½ (2.5) tsp turmeric, ground
- [ ] 4 tsp kosher salt
- [ ] 4⅓ (4.33) cups spinach, blanched & squeezed in cheesecloth to remove excess liquid
- [ ] 2 cups halloumi cheese, small diced

STUFFED CHICKEN

- [ ] 5 Noor Al-Jabal® Fresh Boneless Single Lobe Breasts, Skinless (25505), butterflied, pounded to ~½" thickness
- [ ] ⅔ (.66) cup vegetable oil
- [ ] 5 tsp kosher salt
- [ ] 2½ (2.5) tsp black peppercorns, ground

NOTES

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