



# Recipe of the Month

## Laceys Pollo alla Valdostana

### Ingredients

- 2 chicken breasts
- Pinch of dried oregano
- Pinch of dried basil
- 1 tablespoon of virgin olive oil
- 2 thin slices of Parma Ham
- 1 garlic clove
- 1 tablespoon of balsamic vinegar
- 2 tablespoons of Italian vermouth or white wine
- 2 thin slices of Laceys Garlic & Herb cheese
- Salt and Pepper
- Basil sprigs, to garnish

### Method:

Make a slit in each chicken breast and sprinkle with the dried herbs and add salt and pepper to taste.

Heat the oil in a large frying pan. Add the chicken breasts and sauté over a moderate heat for 1-2 minutes on each side until they just change colour. Remove with a slotted spoon and leave until cool enough to handle. Reserve the oil.

Cut the slices of Parma ham and Laceys Garlic & Herb cheese in half. Stuff each chicken breast with a piece of ham and a piece of cheese and then place the breasts in a single layer in a lightly oiled ovenproof dish.

Return the pan to the heat, add the garlic and balsamic vinegar and stir until sizzling. Stir in the vermouth or wine. Pour over the chicken breasts.

Place in a preheated oven, 200 degrees C, (400 degrees Fahrenheit), Gas Mark 6 for 20 minutes or until the chicken is tender.

Serve with sauté potatoes and green beans, garnish with salad.

Complete your Valentines Meal with a Lacey's Love Heart and biscuits.

Simon Lacey