



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Entrees: Cherry-Glazed Stuffed Chicken Breast

Serves: 8

Ingredients

3 cups cooked kasha (medium)	½ cup toasted chopped pecans
½ cup butter or margarine, divided	Salt and pepper
1 cup chopped celery	8 boneless, skinless chicken breast halves
½ cup thinly sliced green onions	¼ cup flour
½ tsp. ground sage	Paprika
1 can (16 oz.) dark cherries, drained (coarsely chopped)	Garlic powder
	1 cup black cherry preserves
	1/3 cup undiluted frozen orange juice concentrate

Directions

Stuffing: Prepare kasha according to package directions using chicken broth. Meanwhile, in sauce pan sauté celery, onions, and sage in ¼ cup of butter until onions are soft. Add kasha with cherries, pecans, and salt and pepper.

Preheat oven to 350 degrees. Slightly flatten chicken, sprinkle with paprika and garlic powder. Place a mound of stuffing in center of each breast, then roll and secure with toothpicks or skewers. Melt remaining butter in a 9 x 13-inch baking dish. Lightly dredge chicken in flour; place in pan, rolling to coat with butter. Bake for 35 minutes. While chicken is baking, heat preserves and orange juice; brush on chicken. Continue to bake for 20 minutes more; Basting 2 or 3 times. (any extra stuffing may be baked and served as a side dish).



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