

## CHICKEN BREAST STUFFED WITH ARABIAN RICE

### RESERVA PINOT NOIR

 4 servings    1,5 hours    difficulty: medium

#### INGREDIENTS

- 4 pieces of skinless chicken breast
- 1 cup spinach (200 g / 7 oz)
- 1 onion
- 1 carrot
- ½ cup grated melting-type butterycheese (100 g / 3.5 oz)
- 1 tbsp butter
- 1 cup long grain rice (200 g / 7 oz)
- ¼ cup of filini-type pasta (50 g / 1.8 oz)
- ¼ cup golden raisins (50 g / 1.8 oz)
- 1 tbsp butter
- salt and pepper to taste

#### PREPARATION

- 1. For the rice:** in a frying pan add filini and brown lightly for 2 minutes, set aside.
- 2.** In a pot, add oil and then rice, heat for 2 minutes and then add raisins and filini pasta, then add 2½ cups of boiling water (900 ml / 30 fl oz), and salt. Cook for 20 minutes with a lid over low heat, turn off and mix with the grated melting cheese, set aside.
- 3. For the filling:** in a frying pan, with a drizzle of olive oil, sauté the diced onion, grated carrot and spinach cut into strips for 10 minutes, season with salt and pepper and set aside.
- 4. For the chicken:** very carefully and with a sharp knife make a small incision in the top and middle of the chicken to form a cavity. It is very important not to pierce the chicken in order to create a sort of pocket for the stuffing.
- 5.** Stuff chicken breasts with vegetable and cheese mixture, just enough so that the stuffing does not leak out. In a baking tray, add breasts, salt, pepper, a touch of olive oil and a little butter on each breast. Bake at 180°C (356°C) for 45 minutes or until golden brown. Serve with Arabian rice.

