



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

CHICKEN POCKETS WITH OLIVE, MUSHROOM AND FETA.

RECIPE 46/98

What you will need:

4 Chicken breasts (skinless)

80g **Morgenster Green Nocellara Olives**

4 tbsps **Morgenster Green Olive Paste**

80g feta

4 medium sized mushrooms

50ml cream

Butter for frying (mushrooms)

Oil for frying (chicken breasts)

How to prepare:

Remove the pips from the olives and dice up.

Place the olives and paste in a bowl and mix.

Crumble the feta and mix in with the mixture.

Dice up the mushrooms.

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2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

In a pan fry the mushrooms and then pour in the cream.

Add the mixture of olives, paste and feta to the pan.

Allow to simmer and the cream to thicken while stirring continuously.

Let the filling cool.

Cut a pocket with a non-serrated knife into all four chicken breasts.

Fill the chicken breasts with the filling and then tie and wrap around with string to keep the filling in when frying.

Heat up in a pan some oil and then place gently the chicken breasts into the pan and fry until lightly brown and cooked through.

Remove string.

Serve with a green salad or rice.

Recipe supplied by Keelyn Gibbons.