

Chicken Kiev

Serves 4

Sally and I made this for our cookbook Dinner from *The Complete Pepin* cookbook.



Ingredients:

- 2 Tbsp. unsalted butter
- 4 medium boneless chicken breasts
- 1 medium onion (1 1/2 cups chopped)
- 8 oz, white mushrooms
- 2 garlic cloves (1 Tbsp. chopped)
- 1 tsp. salt (divided)
- 1/2 tsp. pepper (divided)
- 1 small bunch of Cilantro (4 Tbsp. chopped-divided)
- 4 slices of hearty white bread (2 cups processed)
- 2 Tbsp. olive oil
- 1 large egg

Equipment:

- 12" fry pan
- Butcher's twine
- Baking pan
- Parchment paper



Chicken Kiev

Directions	Time (min)
Preheat oven to 400 degrees	
Clean and chop 8 oz. white mushrooms	2
In a small bowl, beat one egg	1
Peel and chop 1 1/2 cups onion	2
Crush, peel and chop 1 Tbsp. garlic	2
Chop 4 Tbsp. cilantro	2
Process 4 slices of bread to make 2 cups of fresh breadcrumbs	2
Butterfly the chicken breasts and then beat flat	8
In a skillet, heat 2 Tbsp. butter and sauté onions	3
Stir in chopped mushrooms and garlic. Add 1/2 tsp. salt and 1/4 tsp. pepper. Cook covered.	3
Uncover and cook until liquid evaporates	3
Add 2 Tbsp. chopped cilantro and transfer to a plate to cool.	10
Divide cool filling into four portions. Mound filling on flattened chicken breast.	2
Fold chicken to enclose filling completely. Tie with string.	5
In a bowl, combine breadcrumbs, 2 Tbsp. olive oil, 1/2 tsp. salt, 1/4 tsp. pepper and 2 Tbsp. chopped cilantro.	2
Line a baking pan with parchment paper	1
Dip a chicken breast in beaten egg and then in the breadcrumbs. Place in the baking pan. Repeat.	4
Bake to an internal temperature of 160 degrees	25
Total: 1 hr. 15 min.	