

CREAMY PEPPER STUFFED VEGAN CHICKEN-STYLE BREASTS

INGREDIENTS

1 pack Garden Gourmet Sensational Chicken-Style Breast

60g roasted red peppers, drained and chopped

160g cherry tomatoes on the vine

160g fine green beans, trimmed

160g new potatoes, steamed

1tsp Italian herbs with garlic seasoning

2tbsp low fat cream cheese or vegan cream cheese alternative

handful fresh basil leaves

1tsp olive oil

 2 SERVINGS

 25 MIN

 INTERMEDIATE

Looking for something special to cook this weekend? These Creamy Pepper Stuffed Chicken-Style Breasts look really impressive but are actually really simple to knock together. Prepare them in advance and throw them in the oven 15 mins before you want them! Filled with creamy vegan cheese alternative and ready-roasted red peppers with fresh basil and brushed with olive oil and Italian herbs... hungry yet? We are!

PREPARATION

1. Preheat the oven

Turn the oven to 200°C (180°C for fan ovens) or Gas Mark 6.

2. Stuff the chicken-style breasts

Using a sharp knife gently cut into the side of each chicken-style breast to make a deep pocket. Mix the chopped peppers with the soft cheese, half the basil leaves and add a good pinch of black pepper. Using a teaspoon push the filling into the breasts. If you have a metal or wooden skewer you can keep the filling in by using the skewers to re-close the pocket.

3. Season the chicken-style breasts

Brush the oil over the chicken-style breasts and sprinkle over the Italian seasoning until well coated.

4. Roast the chicken-style breasts

Transfer the breasts onto a roasting tray and put the vine tomatoes next to them. Roast for 15-18 minutes until hot throughout.

5. Serve up

Serve the chicken-style breasts with the roasted tomatoes, steamed veg and scattered with the rest of the basil leaves. Tuck in!

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