



Chef Eric Tisaj, PRIME Business Dining by Mazzone

Maple Glazed Bacon Wrapped Chicken Breast with Cheddar-Jalapeno Cornbread Stuffing, Roasted Root Vegetables, and Leek Vin Blanc

Ingredients:

2 chicken breast (4oz)	1 tbsp minced garlic
4 slices applewood smoked bacon	1 tsp minced shallot
¼ cup maple syrup	1 tsp butter
½ cup shredded cheddar cheese	1 cup EVOO
1 tsp minced jalapeno	1 sweet potato
1 piece of celery	1 parsnip
2 cups cornbread stuffing mix	1 small celery root
1 cup chicken stock	2 oz butternut squash
2 sprigs rosemary	2 oz pumpkin
1 sprig sage	1 oz leek
2 sprig thyme	2 cup heavy cream
Fresh parsley	½ cup white wine
1 tbsp minced white onion	Salt & pepper to taste

Directions: season the chicken with salt & pepper, wrap with the bacon. Roast in oven at 350 degrees until internal temperature reaches 165 degrees. While the chicken is cooking small dice the root vegetables and toss with extra virgin olive oil, shallots, sage, rosemary. Place on sheet pan and cook in oven at 350 for 25 min until vegetables start to color. Add chopped parsley once it comes out for color. While the root vegetables are cooking sauté shallots, onions, and celery in butter. Add chicken stock and bring to simmer. Add herbs and pour over cornbread stuffing mix. Stir until moist and fully incorporated. Place into small casserole pan and bake for 30 min at 350 degrees. For the sauce, sauté minced shallots, garlic, and the leeks in a sauce pan. Be sure to wash the leeks a few times as they are very dirty. Add 1 sprig of thyme and stir. Deglaze with the white wine and reduce by half. Add the heavy cream and reduce by half. Season with salt and pepper.