



### What you'll need:

- ✓ 4 x 175-200g chicken breasts
- ✓ 65g unsalted butter,
- ✓ 100g finely chopped shallots
- ✓ 4 garlic cloves, crushed
- ✓ 200g chestnut mushrooms, cleaned and finely chopped
- ✓ 2 tbsp mixed chopped fresh parsley and thyme
- ✓ Olive oil

Difficulty



easy

### METHOD

1. Preheat the oven to 180°C. To make the mushroom butter, melt half the butter in a frying pan and add the shallots and garlic. Cook on a low heat for a couple of minutes until soft. Add the mushrooms and increase the heat slightly, then cook for a further 3 minutes until a thickish paste has formed. Cool slightly and then mix into the rest of the softened butter with the chopped herbs and seasoning to taste.

2. Slice the chicken lengthways and at the side, then spoon the mushroom butter into each pocket and secure with a cocktail stick.

3. Rub the outside of the breasts with a little oil and season. Roast on the top shelf of the oven for 25 minutes or until golden brown and cooked through. Leave to rest for 3-4 minutes before serving.