



## Stuffed Roast Chicken with Wisconsin Asiago & Evalon™

### Ingredients:

6 Servings

6 boneless chicken breasts (6-7 ounces each)  
Salt & black pepper  
2 ounces Wisconsin Asiago cheese, sliced  
8 ounces Evalon (Gouda-style aged goat cheese) shredded  
6 ounces Proscuitto (or dried ham thinly sliced)  
Olive oil

### Potato & Green Leafy Salad:

Note: Prepare Salad portion before preparing chicken breasts.

6 California golden potatoes (or other thin-skinned potatoes) cut into sixths  
2 fennel bulbs, cored, trimmed, cut into ¼ inch slices  
½ cup extra virgin olive oil, divided  
Salt & pepper to taste  
2 tablespoons red wine vinegar  
½ teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
2 tablespoons Door County dried cherries, finely chopped

### Cooking Directions:

Pound chicken breasts, skin side down, to ¼ inch thickness. Season. Top each with a slice of Asiago, Proscuitto; and 1/6<sup>th</sup> of the Evalon shreds. Fold chicken breasts in half; secure with wooden picks to enclose filling.

Brown stuffed chicken in hot oil, skin side down, over medium high heat. Transfer to baking pan, skin side up. Bake at 350 degrees F. for 15 minutes or until done. Remove wooden picks.

### Potato/Salad Preparation:

In baking dish, toss potatoes, fennel, and onion with  $\frac{1}{4}$  cup olive oil to coat; season to taste. Roast at 375 degrees F. for 45 minutes until tender.

Meanwhile, for dressing, whisk together  $\frac{1}{4}$  cup olive oil, vinegar, cinnamon, cloves, salt and pepper to taste. Stir in dried cherries. Let stand 30 minutes to blend flavors.

### Assemble:

- 1 bag of mixed leafy greens
- 6 ounces fresh Bing cherries, stemmed and pitted
- 2 ounces of Evalon Aged Goat Cheese, shaved

Toss hot potato mixture with greens, cherries and vinaigrette salad dressing. Place on half of the serving plate; add baked chicken breast next to salad. Top all with shaved Evalon aged goat cheese.

**For more great information about cooking with Evalon Cheese visit:**

**[www.laclarefarm.com](http://www.laclarefarm.com)**