



The Alexandrina Team offer their Favourite Spring Recipes for the month of October.

Happy cooking using the best Alexandrina cheese & luxury dairy products available.

Chloe's Chicken Rice served with Alexandrina Cheese

Chloe presents one of her kitchen "inventions"! This one is a great winter warmer served with rice; otherwise serve with a light salad and it is ideal for those hot summer evenings out by the pool! In addition it helps to fill up a hungry (and fussy!) "Tradie" - no problems! Chloe likes this recipe because it allows her to experiment with a few different Alexandrina Cheese Company ingredients, and also because she knows boyfriend Jed will be guaranteed to eat it!! It's always a winner no matter how you do it

Preparation Time:
12 minutes

Cooking Time:
approximately 20 minutes

Serves 2:
Makes 2 Chicken Breasts

Ingredients

- 2 (small-medium) chicken breasts
- 1 spring onion, finely chopped
- 50 grams bacon, diced
- 80 grams approx, Alexandrina Marinated Feta, mustard seed, mashed (or use Alexandrina Marinated Feta, chilli - if you're feeling adventurous
- ½ cup of your favourite tomato based sauce. (bolognese sauce works well)
- 1 ¼ cup jasmine rice, cooked
- Alexandrina Romano or Pepato, shaved or grated, for that extra zing!
- A good dollop of Alexandrina Crème Fraiche, to serve.



Method

1. Preheat oven (or BBQ) to 180° C (fan forced) or equivalent.
2. Lightly sauté onion and diced bacon in about a teaspoon of the marinated feta oil. (This is a secret method from Chloe).
3. Using a sharp knife, cut the chicken about half way along to form a small hole for stuffing.
4. Combine mashed feta, onions, bacon and a table spoon or two of the tomato sauce in a bowl and stuff chicken with as much that will fit.
5. Sprinkle chicken breasts with grated Romano or Pepato.
6. Place on a lined baking tray and cook for around 35 mins, time may vary depending on style of oven or size of chicken breasts.
7. While chicken is cooking prepare rice to packet instructions.

To serve: Plate chicken on bed of steaming rice, serve with a big dollop of Crème Fraiche and drizzle with warmed remaining tomato sauce.

OR Serve with a nice garden salad and some thinly sliced chippies off the BBQ. Thanks Chloe!

Where to Find Our Products ...

Open Weekdays 12-5pm, Weekends 10-4.30pm © 2007 Alexandrina Cheese Co Sneyd Road, Mt Jagged SA Phone (08) 8554 9666

