Stuffed Chicken Breast Marengo Recipe

Ingredients:

Ingredient A:
3 pieces chicken breasts,
Salt and pepper to taste
2 eggs (lightly beaten)
½ cup flour
3 slices cheddar cheese
3 pieces turkey or chicken ham
1 cup breadcrumbs
3 tablespoons oil
3 tablespoons butter
Ingredient B:
2 ripe tomatoes (scalded, split the skins, cut into pieces)
½ cup tomato puree
8 pips garlic (minced)
1 onion (minced)
½ cup dry white wine
1 cup chicken stock or plain water
Ingredient C:
1 cup canned button mushrooms (sliced)
Seasoning:
2 tablespoons sugar
Salt and pepper to taste
Garnishing:
Some sour cream, some parsley

Method:
Use the back of the cleaver and flatten the chicken breasts. Sprinkle some salt and pepper on the surface. Turn it over and lay a slice of cheese, a piece of ham on it. Roll it up and dredge it with flour and roll in the egg before a final coating of breadcrumbs. Do the same with the rest of the chicken breasts. Keep the finished rolls in the fridge for 30 minutes. Heat up a frying pan with oil and butter. Place chicken breasts rolls in and lightly brown it until semi-cooked. Remove rolls, set aside. In the same oil, sauté B, starting with garlic, onions, wine, tomato puree and tomatoes. Bring it to a quick boil before adding in the stock or water. Add in seasoning and chicken breast rolls. Turn to high heat and bring it to a boil before turning the heat to low. Let the rolls simmer for approximately 20 minutes, covered. After the cooking time, uncover the pan and remove rolls. Slice into pieces and arrange on a platter. Use three tablespoons butter to sauté ingredient C until aromatic. Top onto the chicken pieces. Pour some sour cream on the top and garnish with parsley.
This recipe normally uses a whole chicken, disjointed to twelve pieces in most Filipino homes. The above recipe is more elaborate but has a finer touch for entertaining. Apparently, this dish was created to serve Napoleon, the ruler of olden France.

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