

# Chicken breast stuffed with applewood smoked bacon, red quinoa, mango and butter shrimps

**Recipe for 4 persons**

## Description

Red quinoa salad full of color, well arranged on the side of the plate. Chicken breast jacketed with smoked bacon, which reveals in its center a tapenade of tomato confit. Some beautiful green leaves finish this summer visual.

## Note

Quinoa salad can be served cold or warm.

Wrapped in aluminum foil, you can achieve this supreme recipe on the BBQ.

## Ingredients

### Quinoa Salad

- 185 Ml Red quinoa
- 585 Ml Vegetable stock
- 3 Unit(s) Tomato
- 1 Unit(s) Fresh mango
- 1 Unit(s) Green onion
- 8 Sprig(s) Chives
- 1 Unit(s) Lemon juice
- 30 Ml Olive oil
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) White pepper
- 12 Unit(s) Peeled medium shrimps

### White Poultry

- 4 Unit(s) Chicken breast
- 16 Unit(s) Sundried tomatoes
- 16 Slice(s) Smoked bacon
- 4 Pinch(es) Sea salt flakes
- 4 Turn(s) White pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**

### Mise en place

Boil the vegetable broth and quinoa for 10 minutes at a simmer. Turn off the heat, cover and let stand for 10 minutes. Strain the quinoa and spread it on a plate to stop the cooking. Zest the lemons and squeeze them to recover the juice. Finely chop the dried tomatoes. Finely chop the chives and green onions.

### White Poultry

Make a sufficiently deep incision on the sides of chicken breasts then stuff them with dried tomatoes. On a baking sheet lined with parchment paper, lay side by side 3 or 4 slices of bacon

according to the size of the chicken breasts. Place the stuffed breasts on the bacon mat then roll them in order to wrap neatly. In a hot pan, place your chicken breast delicately lined with bacon. Once you obtain a nice color, place your supremes on a baking sheet. Continue baking for about 20-25 minutes, to avoid over coloring the bacon, place aluminum foil on poultry and finish cooking covered.

### Plating

With the help of a ring mold, make a nice carpet of quinoa salad on your plate. Cut the chicken breasts in 2 to reveal the stuffing and place the chicken on top of the quinoa salad. Garnish with shrimp and young shoots.

**Bon appétit!**