



Recipe: *Chicken Salmon a la "Balantine"*

Yield: 4 portions

Ingredients:

4 Chicken Breast

Bread Stuffing:

1-2 oz Onions

1-2 oz Garlic

1-2 oz Celery - finely chopped

2 cups White Bread cut into small cubes

*4 oz Honey Smoked Salmon**

1 Egg

*You may substitute with any Honey Smoked Salmon flavor.



Method:

Sauté onions, garlic and celery in little oil, pour over the bread mix, add egg and milk, mix well then add Honey Smoked Salmon.

Place stuffing into boneless Chicken Breast, fold together and bake in oven for 40 minutes at 400 F.

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

www.HoneySmokedFish.com