



Island Root Tasso

Ingredients:

Stuffed Chicken Breasts:

- 6 chicken breast halves, skin on
- 1 C shredded fontina cheese
- 1 C chopped tasso or prosciutto
- 1 C pineapple chunks
- 2 tsp. chopped fresh basil
- 1 tsp. chopped fresh oregano
- 1 tsp. olive oil

Peach-Ginger Chutney:

- ½ C packed brown sugar
- ½ C dried cherries
- 1/3 C apple cider vinegar
- ¼ C chopped onion
- 2 tsp grated gingerroot
- ¼ tsp crushed red pepper
- 3 C sliced and chopped frozen peaches, thawed

Directions:

Stuffed Chicken Breasts:

1. Rinse chicken and pat dry.
2. With your fingers, gently separate the skin from the meat, being sure to leave skin connected to meat on one edge.
3. For stuffing, combine cheese, tasso, pineapple, basil and oregano.
4. Stuff ¼-1/2 a cup of the stuffing between the skin and meat of each breast.
5. Place chicken, skin side up, in a 13" x 9" baking dish.
6. Brush chicken lightly with oil.
7. Bake at 375° for 45-55 minutes or till chicken is tender and no longer pink.
8. When ready to serve, top with Peach-Ginger Chutney (see recipe below).

Peach-Ginger Chutney:

1. In a medium saucepan combine brown sugar, dried cherries, vinegar, onion, gingerroot, and crushed red pepper.
2. Bring to boiling; reduce heat.
3. Simmer, uncovered, for 15 minutes, stirring occasionally.
4. Stir in peaches; heat through.
5. Let cool.
6. Cover and store in the refrigerator up to 4 weeks.
7. Or, freeze up to 12 months.
8. Makes about 2 ½ cups.