

# #CREATEASTIR WITH NOLA® AND LYDIA'S STUFFED CHICKEN BREASTS WITH SAVOURY MAYO MUFFINS



CHICKEN WITH BACON!  
THIS MAY JUST BE THE BEST RECIPE IN WORLD.

 Serves 6

## INGREDIENTS:

1 bundle spinach chopped  
500ml boiling water  
2 Tbsp. butter  
1 small onion, finely chopped  
3 cloves garlic, crushed  
3 Tbsp flour  
250ml cream  
100ml full cream milk (optional)  
1 Tbsp Aromat (Yellow salt), salt and pepper  
Salt and pepper to taste  
¼ cup **Nola Original Mayonnaise**  
1 Tbsp. parmesan cheese, grated  
4 large chicken breasts, skinless  
8 bacon slices

For the savoury mayo muffins:

1 cup self-rising flour  
125ml cup full cream milk  
125ml cup **Nola Original Mayonnaise**

## METHOD:

Preheat oven to 200°C.

Place chopped spinach in boiling water and allow to wilt.

Melt butter in a medium saucepan, sweat the onion then add garlic.

Whisk in flour to form a paste then slowly add cream. Whisk out any lumps.

Allow mixture to simmer until thickened, stirring every 30 seconds (add milk if it gets too thick).

Once thickened, season to taste with yellow salt, salt & pepper.

Allow cooling slightly then stir in **Nola Original Mayonnaise** and cheese.

Drain the spinach well. Add the spinach to the mixture and cook until the spinach is soft - mixing occasionally.

Cut pockets into the chicken breasts, season with salt and pepper and spoon the spinach mixture into each pocket.

Wrap each chicken breast with 2 slices of bacon and secure with toothpicks.

Bake for 40 minutes (or until chicken is cooked through - no pink juices running out and bacon is crisp).

Serve with savoury **Nola Original Mayonnaise** muffins.

For the savoury mayo muffins:

Preheat oven to 180°C and grease a muffin pan.

In a large bowl, mix the flour, milk and Nola Original Mayonnaise together until there are no lumps.

Spoon the mixture into the muffin pan.

Bake for 20-30 minutes or until golden brown and firm to the touch.

**NOLA**®