

## Balmoral Chicken

Haggis stuff chicken breasts, wrapped in bacon and smothered with a whisky cream sauce.

Prep Time: 10 mins

Cooking Time: 1 hour

### Ingredients:

2 lbs boneless skinless chicken breasts (4 chicken breasts)

1/2 lb haggis

1/2 lb bacon

1 cup heavy cream

1/2 cup scotch

1. Make an incision in the thick side of each chicken breast. Run your knife through the entire length of the breast without going through the other side.
2. Stuff the chicken breast with haggis. Don't make it too full that the side can't fold back over to seal.
3. Use two slices of bacon to wrap each chicken breast.
4. Heat a large, thick-bottomed, oven-safe skillet. Once the pan is hot, drizzle a little olive oil to grease the pan and then sear each bacon-wrapped chicken breast on all sides. As you turn them in the pan, be careful not to allow the bacon to unwrap.
5. Next, place the skillet with the chicken into 350°F preheated oven. Cook the chicken until it reaches 160°F internal temperature.
6. Once the chicken is done, set aside onto a cutting board to rest.

Slice chicken on a bias and place atop mashed potatoes or other veggies. Generously pour the whisky sauce over the chicken and serve.