

# Southern Fried Stuffed Chicken with Roasted Red Pepper and Vidalia Onion Gravy

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	ounces	cream cheese
1	cup	dry chicken flavored stuffing mix
1/2	cup	romano cheese - finely shredded
1/2	cup	Vidalia onion
1/4	cup	basil leaf - minced
4	large	boned chicken breast half with skin
4		ready to serve bacon slices
1	large	egg
1	cup	milk
1	cup	all-purpose baking mix
2	teaspoons	creole seasoning
1	teaspoon	black pepper
		Roasted Red Pepper and Vidalia Onion Gravy

Stir together first 5 ingredients in a medium bowl. Set aside.

Place chicken, skin side down, between 2 sheets of heavy-duty plastic wrap; flatten to 1/4" thickness using a mallet.

Spread 1/4 cup of cream cheese mixture on skinless side of each chicken breast half; top with 1 piece of bacon. Roll up chicken, jellyroll fashion, lifting skin and tucking roll under skin.

Whisk together egg and milk in a bowl. Combine baking mix, creole seasoning, and pepper in a shallow dish. Dip chicken rolls in egg mixture; dredge in baking mix mixture.

Pour oil to depth of 2 inches in a large skillet; heat to 350. Fry chicken rolls, in batches, 10-12 minutes or until dark brown and done, turning chicken rolls often. Drain over paper towels on a wire rack.

Spoon 1/4 cup of gravy of each of 4 serving plates; top with 1 roll. Drizzle with remaining gravy.

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# Roasted Red Pepper and Vidalia Onion Gravy

Amount	Measure	Ingredient - Preparation Method
1	large	Vidalia onion - halved vertically
1	large	sweet red bell pepper - halved and seeded
1	tablespoon	olive oil
1/4	teaspoon	kosher salt
3	tablespoons	butter
3	tablespoons	all-purpose flour
2	cups	chicken broth
2	teaspoons	creole seasoning
2	tablespoons	basil leaf - minced
		black pepper
1		onion half - diced

Cut remaining onion half into slices. Place onions slices and bell pepper, cut sides down, on a baking sheet lined with non-stick aluminum foil; drizzle with oil and sprinkle with salt.

Broil onion slices and bell pepper halves 5 inches from heat about 10 minutes or until bell pepper looks blistered. Place bell pepper halves in a zip top freezer bag; seal and let stand 10 minutes. Peel bell pepper halves, and dice 1 half. Reserve diced bell pepper and remaining half. Dice roasted onion, and set aside.

Melt butter in a large skillet over medium-high heat. Add reserved diced onion, and saute 10 minutes or until onion begins to brown. Stir in flour; cook constantly, 5 minutes, or until flour mixture is caramel-colored. Stir in chicken broth and creole seasoning. Reduce heat to medium, and cook, stirring constantly, until thickened.

Process gravy mixture and reserved bell pepper half in a blender until smooth, stopping to scrape down sides.

Combine gravy mixture, reserve diced roasted bell pepper, diced roasted onion, basil and black pepper.

Yield: "3 cups"