



Stuffed Chicken Thighs



Serves 4



60 mins



Medium

Ingredients

- 4 chicken thighs
- 1 tablespoon of parsley
- 1 smoked pork sausage
- 1 egg yolk
- 1 egg yolk
- 1 clove of garlic
- 1 small carrot
- 2 tablespoons of butter
- 100 ml of white wine
- 100 ml of white wine
- Salt
- Basil

Cooking Instructions

Open the chicken thighs with a knife and remove the central bone. Season with salt and set aside. Process the parsley, smoked pork sausage and egg yolk; Preheat the oven to 200° C. Stuff the chicken thighs with the above filling and place them on a baking tray. Cut the onion, garlic and carrot into small pieces. Place them over the meat and add the butter, wine and olive oil. Bake at 125° for 25 minutes. Remove the meat, cut it into slices and adjust the seasoning. Then put everything together and serve with pasta, rice or potatoes.