



Harvest Brew Roasted Chicken with Mushroom-Apple Stuffing and Maple-Balsamic Glaze

Ingredients:

2 ½ cups water

3 tablespoons Leaf & Ardor Harvest Brew fruit and spice blend

2 boneless, skinless chicken breasts

For the mushroom-apple stuffing:

1 tablespoon olive oil

2 teaspoons shallots, finely chopped

2 cups cremini mushrooms, finely chopped

½ teaspoon fresh thyme, chopped

½ teaspoon fresh rosemary, chopped

½ medium apple, chopped (we prefer Fuji but any kind will do)

For the maple-balsamic glaze:

1 tablespoon extra virgin olive oil

2 teaspoons balsamic vinegar

2 teaspoons maple syrup

¼ teaspoon ground pepper

¼ teaspoon salt

Orange zest, to taste

Directions:

Heat water to boiling. Add Harvest Brew blend. Steep 7 minutes. Let cool. Rinse and dry the chicken.

Pour 1 cup of steeped Harvest Brew over the chicken. Allow chicken to

marinate in the refrigerator for approximately 3 hours.

After marinating, drain the liquid and pat the chicken dry. Set aside in the refrigerator.

For the mushroom-apple stuffing: heat olive oil and shallots in a medium-sized frying pan. Sauté until shallots are caramelized. Add cremini mushrooms, rosemary, and thyme and sauté for several more minutes. Add apple and gradually add $\frac{3}{4}$ cup of Harvest Brew to the mixture. Simmer and let reduce until all liquid has evaporated. Add salt and pepper to taste.

To stuff the chicken: Cut a horizontal slit through the length of each chicken breast to form a pocket, leaving a $\frac{1}{2}$ inch of chicken around the perimeter of the cut. Fill generously with stuffing and close the opening with a toothpick.

For the maple-balsamic glaze: mix olive oil, balsamic vinegar, maple syrup, salt and pepper. Add some of the glaze to the bottom of a baking pan.

Place chicken breasts in the pan and pour remaining glaze over the chicken. Bake at 350° for 20-25 minutes, basting the chicken with the glaze a few times during that time.

Remove chicken from oven and let stand for 5 minutes. Slice crosswise on a bias. Once on the plate, pour remaining juices from the baking pan over the chicken and top with orange zest.