

CHICKEN WELLINGTON WITH ROASTED GARLIC AND BRIE/BLEU CHEESE

A while ago, Deeann was on a training trip with the Hurricane Hunters, and went out to dinner with some friends, and had Chicken Wellington. It was a chicken breast with some cheese on it wrapped in puff pastry. She said it was OK, but not great. I decided to make it great, and I love this recipe!

4 Chicken Breasts, boneless and skinless (about 4 to 5 ounces each)
6-8 ounces Brie Cheese
3 Tablespoons Bleu Cheese, crumbled
6 cloves Roasted Garlic
8 pieces Hickory Smoked Bacon, cooked crispy
¼ cup Olive Oil
1/8 teaspoon Garlic Powder
1/8 teaspoon Thyme
2 Eggs, beaten
1 sheet Puff Pastry, thawed (from a 17 ¼ ounce package frozen Puff Pastry)

Heat a large skillet over medium high heat, and bring olive oil, powdered garlic and thyme up to temperature. Add chicken fillets and cook/sauté on both sides until they start to turn light brown and are nearly cooked through (very little if any pink showing when you cut through the thickest part of the breast). Place on paper towels and drain.

Place Brie cheese in a bowl and microwave 10 seconds at a time until it can be easily stirred. Add Bleu cheese crumbles and roasted garlic (it may be easier to mash the cloves first) to the Brie and stir well.

On a lightly floured surface, roll out the Puff Pastry to approximately 16 inches square. (If you are using large chicken breasts, you may want to use both sheets of pastry) Cut the pastry into quarters, approximately 8 inches square.

In the middle of a pastry square, spread ¼ of the cheese mixture, then place 2 pieces of bacon on top, then a chicken breast, pushing down gently.

Fold one corner of the pastry over the chicken, and coat with egg wash, then do the opposing side, again painting with the egg wash. Now do the other sides, squeezing the pastry around the chicken and cheese, making sure that there are no large gaps in the pastry, and that everything is sealed with the egg wash. Place on a non-stick or well-greased cooking sheet.

You can cook these immediately or wait up to 24 hours before you cook them...assuming you refrigerated them.

When you are ready to cook, preheat the oven to 400 degrees.

Brush tops and sides with egg wash before placing in the oven, and bake for 20-25 minutes or until the pastry is golden brown.