



Chicken Breast with Fig Stuffing and Warm Red Cabbage Salad

🕒 60–75 Min 

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the Chicken Breast

3 Pc.	Chicken Breasts, with skin
8 Tbsp.	Bread Cubes
3 Pc.	Eggs, organic
250 ml	Milk
2 Pc.	Figs, dried
120 g	Butter
1 Tbsp.	♦ Parsley, Chopped
1 Tsp.	♦ Anise, Whole
1 Pinch	♦ Sea Salt, Coarse

For the Red Cabbage Salad

1 Head	Red Cabbage
2 Tbsp.	Sugar, granulated
3 Tbsp.	Balsamic, white
0.5 Tsp.	♦ Chili Extra Hot Granules
1 Tsp.	♦ Curry Mill
1 Pinch	♦ Sea Salt, Coarse
	Vegetable Oil

- 1 Mix the bread cubes with the milk and eggs, add the parsley and anise and season with salt.
- 2 Chop the figs and mix in. It should be a slightly creamy mass. Add a little more milk if necessary.
- 3 Fill the mixture into a piping bag.
- 4 Use a knife to pierce an oblong pocket into the middle of the chicken breast and carefully fill it with the stuffing in the piping bag.
- 5 Fry the chicken breast in a pan on the skin side until golden brown.
- 6 Cook in the preheated oven for 20 minutes at 170 ° C with the skin side up.
- 7 Sauté the grated cabbage in a saucepan with oil, then mix in the granulated sugar, chilli, curry and vinegar.
- 8 Steam until the cabbage is firm to the bite. Finally, season with salt.
- 9 Heat the butter in a saucepan until it turns brown and smells nutty. Stir regularly so that the butter does not burn.
- 10 Before serving, slice the chicken breasts, arrange them on the red cabbage salad and drizzle with some of the brown butter.

