

Chicken Wellington

Category: Chicken

Servings: 4

Rating: 10

Source: Susan Meyers

Description:

Ingredients:

peach	16 ounce can halves
chicken	2 large breasts, cut in halves
chicken stock	14 ounce can low salt
white wine	1/2 cup
seasoning salt	1 teaspoon
frozen puff pastry	10 ounce package
swiss cheese	4 thin slices
ham	4 thin slices

Instructions:

Thaw the patty shells and drain the peaches. Heat the broth with the wine and salt. Add chicken and simmer, covered, until tender, about 20m. Remove the chicken and, when cool, remove the skin and bones. Split each chicken breast almost through and insert a slice of swiss cheese, enclosing as much as possible. Wrap the ham around the breast. Using 1-1/2 patty shells per serving, roll out the wrappings individually on a floured board. Place a peach half on top of the chicken breast and fold the dough over to enclose. Bake in a preheated 400¼ oven for about 30m, until browned and puffy. Serve with Mornay Sauce.