



Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

NOT YOUR EVERYDAY CHICKEN DINNER

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

INGREDIENTS FOR CHICKEN

- 1 Whole 3# Fryer Chicken, deboned (your butcher can do this for you)
- 4 oz Prosciutto di Parma
- 2 ea large Red Peppers, Yellow Peppers, Green Peppers; cored, sliced into ½” slices.
- 4 ea Jalapeno Peppers, cored and seeds removed, sliced into quarters lengthwise
- 4 cloves garlic confit (garlic cooked in simmering olive oil until soft)
- 2 sprigs thyme
- 2 Tbsp Extra Virgin Olive Oil
- Salt & Pepper to taste
- 3 Tbsp Extra Virgin Oil to brown chicken
- 1 cup of chicken stock
- 1 tsp Thyme, chopped
- 2 ounces cold butter

PREPARATION

- Lay the deboned chicken on a cutting board skin side down and cut in half lengthwise so that there are two sides with 1 leg, 1 thigh, 1 breast & 1 wing. Season the flesh with Kosher Salt and fresh ground pepper. Let sit while you prepare the peppers.
- Toss the peppers with the olive oil and whole thyme sprigs. Place on a cookie sheet or roasting pan and season with salt & pepper. Roast in a 350° oven for 15 to 20 minutes until all are fork tender.
- Place 2 ounces of sliced prosciutto on each of the chicken halves. Top with roasted peppers (thyme sprigs discarded). Smash the garlic cloves with the knife blade held sideways and place 2 each on each half of the chicken.
- On a 12” x 12” piece of plastic wrap roll the chicken from the leg end to the breast end. The chicken will form a cylinder. Wrap the chicken in the plastic by grabbing the ends and twirl the ends so that the package resembles a piece of candy.
- Bring a small pot of water to a boil. When the water is at a rolling boil, place the chicken packages in the water and poach the chicken for 10 minutes. Remove the chicken from the water and set aside to let the water drip off the packages.
- Remove the plastic wrap and place the chicken roulades in a sauté pan with 3 Tbsp Extra Virgin Olive oil. Cook until the chicken skin starts to brown (5 min). Deglaze pan with chicken stock. Place the pan in a 350° oven and roast until the internal temperature has reached 165.
- **Remove chicken from oven and let rest for a minute or 2 before slicing into medallions.** Season pan juices with thyme, salt & pepper. Monte au Beurre (*swirl the cold butter into the chicken stock to create a creamy texture to the pan juices*).



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INGREDIENTS FOR POTATO CAKES

- 2# Idaho Potatoes, washed & peeled
- 2 Eggs, beaten
- ½ Bunch Green Onions, sliced
- 1 cup Grated Parmesan Cheese
- ¼ cup Parsley, chopped
- Season to taste with seasoned salt
- 2 cups AP Flour, season with salt & pepper
- 2 Eggs for egg wash
- 2 cups Panko Bread Crumbs

PREPARATION

- Cook potatoes in boiling water until fork tender. Run the potatoes through a ricer.
- When the potatoes have cooled slightly, fold in the beaten eggs, green onions, parmesan cheese & chopped parsley. Season to taste with salt and pepper.
- Form mixture into 3 ounce cakes and put to the side. When all the cakes are formed, bread the cakes in panko bread crumbs using the standard breading procedure.
- Flour/Egg wash/Panko Crumb
- The cakes can be fried in a fryer or pan fried until golden brown and finished in the oven.

INGREDIENTS FOR Balsamic Onions

- 12 Cipollini Onions, peeled
- 2 Tbsp Granulated Sugar
- ½ cup Balsamic Vinegar

PREPARATION

- Place peeled onions in a small sauce pan with a lid. Pour 1 to 2 inches of water in the pan and bring to a simmer.
- Cook the onions until tender 12 to 15 minutes.
- Add sugar and balsamic to the pan and cook until the liquid is a glaze consistency.

