

## STUFFED CHICKEN, STEAMED



Category: Fish and meat  
main courses

Created: on 2020-07-27  
Qualified by: Supercook CL  
Suggested by: Kitchen  
Center  
Total preparation time:  
50:20 Minutes

Suitable for machine:

- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

### INGREDIENTS FOR 6 SERVES

<b>3</b>	chicken breast
<b>100 gram</b>	smoked ham
<b>100 gram</b>	cream cheese or shredded butter cheese
<b>1 tablespoon 15ml</b>	chives
	For the sauce:
<b>100 gram</b>	cream cheese
<b>200 milliliter</b>	tomato sauce
<b>100 milliliter</b>	cream
<b>1</b>	chicken stock cube
<b>50 gram</b>	dried tomato (optional)
<b>10 milliliter</b>	olive oil
<b>2</b>	Italian zucchini
<b>2 tablespoon 15ml</b>	barbecue sauce
<b>1 tablespoon 15ml</b>	oregano
<b>1 tablespoon 15ml</b>	paprika powder
	salt and pepper to taste

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

## TOOLS



Vapore