

# Chicken Breast with Wild Rice Nut Stuffing – Gibbs-California Wild Rice

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## Ingredients

- 10 [whole chicken breast](#) *boned, pounded thin*
- 3 cups [water](#)
- 1.5 cups [onion](#) *minced*
- 2 tsp [butter](#)
- 1/2 tsp [olive oil](#)
- 1/2 tsp [butter](#)
- 1 cup [California Wild Rice](#) *uncooked*
- 2 [bay leaves](#)
- 1 cup [chicken liver](#) *chopped*
- 10.5 oz [oyster mushrooms](#) *cleaned and coarsely chopped*

## Instructions

1. Bring wild rice, water, bay leaves and 3/4 cup minced onion to a boil.
2. Simmer 40 minutes or until tender.
3. Drain, remove bay leaves; set aside.
4. Sauté chicken livers and remaining onion in butter 2 minutes. Add mushrooms, walnuts and parsley; sauté briefly. Combine with wild rice mixture, salt and pepper.
5. Divide stuffing equally onto chicken, roll and tie carefully; season with salt and pepper.
6. Fry in oil and butter approximately 8 minutes per side.
7. Serve with Marsala Cream Sauce if desired: Lightly brown 10 crushed juniper berries, add 1/2 cup marsala wine and then 1 cup cream. Reduce liquid slightly (approximately 5 minutes); adjust seasonings.