

Breakfast Pita with Ceylon Souchong Roast Chicken



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Peter Kuruvita

- Sub Category Name
Food
Savory
- Recipe Source Name
Tea-inspired breakfast

Used Teas



TPR Rilhena Estate
Ceylon Souchong

Ingredients

Breakfast Pita with Ceylon Souchong Roast Chicken

- 6 pita breads
- extra-virgin olive oil

Souchong chicken

- 2 chicken Breasts, skin off sliced
- 50g Rilhena Estate Ceylon Souchong

- 25g sugar
- 25g salt
- 5g fresh garlic fried till brown in olive oil and then drained and crushed
- 3/4cup mascarpone cheese
- grated zest of 1/2 large lemon
- Kosher salt and freshly ground black pepper
- 3 tablespoons fresh lemon juice
- 3 cups rocket or baby spinach
- 8 thinly sliced prosciutto

Methods and Directions

Breakfast Pita with Ceylon Souchong Roast Chicken

- Prepare the chicken breast first.
- Dust the chicken breasts with the garlic salt and tea mixture and allow to stand for 10 minutes.
- Place into a steamer in a bowl or tray so the juices don't get lost and steam for 12 minutes or till the breasts are cooked.
- Allow cooling covered in the juices.
- Heat a grill pan over medium-high heat or preheat a gas or charcoal grill. Brush each side of the pita breads with $\frac{1}{2}$ teaspoon olive oil and grill for 2 to 3 minutes on each side, until crisp. Remove from the grill and cool slightly. In a large skillet, heat 1 tablespoon olive oil over medium-high heat. Place the chicken directly into the pan and cook 2 to 3 minutes. Combine the mascarpone cheese, lemon zest, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{2}$ teaspoon pepper in a small bowl. In a medium bowl, whisk together 3 tablespoons olive oil, the lemon juice, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon pepper until smooth. Add the arugula and toss until coated. Spread each pita with 2 tablespoons of the mascarpone mixture. Divide the prosciutto on top. Divide the arugula and mound on top of the prosciutto.