



## **Iceberg Babies® Gorgonzola Rosemary Chicken**

**Yield: 8 Servings**

### **INGREDIENTS**

- 8** **Garden Hearts® Iceberg Babies®**
- 2 cups mayonnaise
- 4 garlic cloves minced
- coarsely ground black pepper
- 2 tablespoons fresh rosemary, minced
- 4 pounds ground chicken or turkey
- 2 cups Gorgonzola cheese, crumbled
- 1 cup panko bread crumbs
- olive oil for frying
- coarse kosher salt
- small sprigs of rosemary for garnish

## DRESSING

- 2 cups heavy cream
- 1 teaspoon freshly ground thyme
- 1 teaspoon freshly ground rosemary
- 2 cups Gorgonzola cheese, crumbled
- 1 cup walnut pieces, toasted
- coarse kosher salt
- coarsely ground black pepper

## METHOD

1. Cut off the stems of the Iceberg Babies®, remove outer leaves, rinse under cold, running water and let drip dry. Cut lettuce into quarters. Remove the center leaves, leaving about 3 to 4 outer layers, keeping the stem intact. Refrigerate.
2. Cut the removed leaves into a fine julienne and set aside.
3. In a small mixing bowl, stir together the mayonnaise, garlic, pepper, and rosemary.
4. In a large mixing bowl, hand-mix the ground chicken, Gorgonzola, mayonnaise mixture, and panko bread crumbs well.
5. Use an ice cream scoop to divide the mixture and hand roll into eight equal balls.
6. Heat a large cast-iron skillet or other heavy-bottom pan on the stove, over medium to high heat, and cover generously with olive oil. (You can also bake them if you prefer.)
7. Brown evenly on all sides. You might have to do a couple of batches. Cook approximately 6 minutes until golden brown.
8. To prepare the dressing, heat the cream in a small saucepan over medium heat.
9. Add ground thyme and rosemary and bring to a simmer.
10. Simmer for two minutes, until it reaches a creamy consistency. If needed, thicken with flour.
11. Mix in the Gorgonzola cheese and walnuts and stir gently, keeping the crumbles intact. Season with salt and freshly ground pepper to taste.
12. Place one rosemary chicken ball in the center of each lettuce cup. Serve Gorgonzola dressing on the side.



**Recipe by:** Beat Giger, CEC, AAC, Corporate Chef  
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**Chef's comment:** "Iceberg Babies® hold up perfectly for this 'hot & cold' salad creation. It's a wonderful small-plate or appetizer. Kids love them too."



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