



CHICKEN WITH GOAT CHEESE, BASIL and SUN-DRIED TOMATOES

by Chef G. Garvin

1/2 c | goat cheese
1/2 c | (packed) drained, coarsely chopped oil-packed sun-dried tomatoes
1 tbsp | chopped shallots
1 tsp | minced garlic
3-4 | fresh basil leaves, cut in thin strips
(4) 5 oz. ea | boneless skinless chicken breast halves/kosher salt, ground black pepper
2 tbsp | olive oil
1/4 c | butter*
2 tbsp | lemon juice

INSTRUCTIONS

Preheat oven to 375. In a medium bowl, mix goat cheese, tomatoes, shallots, garlic and 3-4 leaves of basil

Using a small sharp knife and working with one chicken breast at a time, cut a 2-inch long horizontal slit into the thick side of the chicken breast. Move knife back and forth in slit to form a pocket. Divide cheese mixture among chicken pockets. Press edges closed and secure with a toothpick to seal. Sprinkle chicken with salt and pepper.

Heat oil in large ovenproof skillet over high heat. Add chicken, skin side down; cook for 2 minutes or until skin is brown. Turn chicken over; transfer skillet to oven. Bake until cooked through (170F), about 10 minutes.

Meanwhile, in a heavy small sauce pan, melt butter over medium heat. Remove from heat and stir lemon juice. Slice chicken and place on serving plate. Drizzle lemon butter over chicken. Garnish with additional basil.

**This ingredient is optional and may be substituted with vegetable stock or broth.*



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