

Cranberry, Brie and Spinach Stuffed Chicken



Prep time: 15-20 minutes

Cooking time: 25 minutes

Servings: 4

Ingredients

- 4 boneless, skinless chicken breasts
- 2 cups fresh spinach leaves
- ½ cup whole-berry cranberry sauce
- 4 oz brie, sliced
- 1 tsp dried thyme
- 1 sprig fresh or 2 Tbsp dried rosemary

Directions:

- Preheat oven to 400°F (200°C).
- Prepare a 12 x 8 baking dish: grease with olive oil and set aside.
- Prepare the chicken breasts: filet each breast by slicing lengthwise from the thin side to the thick side (without cutting all the way through), then opening both halves.
- Layer brie slices and then spinach leaves on one half of each breast.
- Top with spoonfuls of cranberry sauce.
- Shake on the thyme and rosemary.

- Fold the other side of the breast over the one with the brie and spinach.
- Transfer each stuffed breast to the baking dish.
- Garnish with salt and pepper.
- Bake for 25 minutes.

Recipe adapted by Linda Andersen from julianrecipes.com