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Summer Stuffed Chicken Breasts

Makes: 4 Chicken Breasts

Total Time: 40 Minutes

For the Stuffed Chicken Breast

Prepare:

4 boneless, skinless chicken breast halves

Combine:

1 cup feta cheese, crumbled
 3/4 cup Roma tomatoes, seeded, chopped
 1/4 cup chopped fresh parsley
 1/4 cup fresh lemon juice
 3 T. olive oil
 1 T. lemon zest, minced
 1 T. garlic, minced
 Salt and pepper to taste

Coat with; Grill:

Olive oil, salt, and pepper

Serve with:

Lemon Herb Beurre Blanc

For the Lemon Herb Beurre Blanc —

Reduce:

1/4 cup dry white wine
 2 T. white wine vinegar
 2 T. shallots, minced

Add; Reduce:

1 T. heavy cream

Off Heat, Whisk in:

1 cup cold unsalted butter, cut into tablespoons

Stir in:

1 T. fresh lemon juice
 2 t. minced fresh thyme
 2 t. minced fresh chives
 2 t. minced fresh parsley
 Salt and pepper to taste



Chicken breasts get a summer makeover in this simple, outdoor dish. Great for parties, but easy enough for weeknights.

Preheat grill to medium-high.

Prepare breasts for stuffing, cutting pocket as illustrated below.

Combine feta, tomatoes, parsley, lemon juice, olive oil, zest, garlic, salt, and pepper in a bowl. Stuff each breast with 1/4 cup filling.

Coat both sides of breasts with oil, salt, and pepper.

Oil grill grates, then grill chicken, covered, 10 - 12 minutes per side.

Reduce wine and vinegar with shallots over medium-high heat until liquid is reduced by half, 2-4 minutes.

Add cream; simmer until reduced by half, about 1 minute.

Off heat, whisk in butter, 2 T. at a time, until melted.

Stir in lemon juice and herbs. Season with salt and pepper.

Serve Stuffed Chicken with Lemon Herb Beurre Blanc.



To make a large pocket for the filling, start in the thickest part of the breast.

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A complete version of this recipe appears in **Cuisine at home Issue 40** contained in **Spiralbound Volume 7**, available at <http://store.yahoo.com/cgi-bin/clink?backissuesstore+WdPgE9+cnvol007.html>

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