

Onion Balsamic Stuffed Chicken

Yields: 3 servings

Prep time: 15 min

Cook time: 25 min

INGREDIENTS:

- 3 tablespoons of [The Kiwi Importer's Onion Balsamic Marmalata](#)
- 6 tablespoons of crumbled soft goat cheese
- 2 Tablespoons of olive oil
- 3 chicken breasts
- Salt & pepper

TOOLS:

- [Chantal Copper Fusion Covered Sauté Skillet \(11 In.\)](#)
- Wooden rolling pin
- Wooden tooth picks





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PROCESS:

1. Lay out the chicken breasts and pat with paper towel until dry. Salt and pepper the chicken to your liking.
2. Cut the breasts open horizontally down the sides leaving only a little bit of each side attached so you can stuff them. (See long version of this recipe for pictures.)
3. Once your breasts have been filleted, open them and lay them out so the inside of the chicken is facing up. Using a rolling pin, flatten them out by beating and rolling the chicken.
4. Spread 1 tablespoon of The Kiwi Importer's Onion Balsamic Marmalata inside each breast.
5. Sprinkle 2 tablespoons of goat cheese on top of the Marmalata and close the chicken breasts.
6. To prevent your filling from coming out in the pan, seal them up with toothpicks. (You may need 3-4 per chicken breast.)
7. Add 2 tablespoons of olive oil to the Chantal Copper Fusion Sauté Skillet. Heat over medium heat.
8. Once oil is hot, carefully place the chicken into the pan and cover.
9. Cook for 12-15 minutes on each side.
10. Remove from heat and once cooled a bit, remove the toothpicks and serve. **Enjoy!**