CHICKEN BREASTS STUFFED WITH APPLE & GOAT CHEESE

Gordon
RESTAURANT
MARKET

Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
248770	Boneless, Skinless Chicken Breasts Halves	6 breasts
225037	Trade East® Regular Ground Black Pepper	½ Tsp.
108308	GFS® Salt	½ Tsp.
861431	Goat Cheese	3 oz.
677558	Grated Lemon Rind	1 Tsp.
Market Item	Firm Apple	1 large
227528	GFS All Purpose H&R Flour, for dusting	–
206539	GFS Large Fresh Eggs, Grade A	1 egg
198011	GFS Panko Bread Crumbs	1⅓ cup
799361	Grated Parmesan Cheese	½ cup
299405	GFS Unsalted Butter	2 Tbsp.
758521	Primo Gusto® Extra Virgin Olive Oil	2 Tbsp.

Preparation Instructions

Wash hands.

Place chicken breasts on a large sheet of waxed paper; cover with another sheet of waxed paper. Pound breasts to a 1/4-inch thickness. Remove the top sheet of waxed paper and season with the pepper and salt.

Combine the goat cheese, lemon rind, and apple. Divide apple mixture among the chicken breasts and spread he mixture evenly over half the surface of each breast. Fold each breast in half and press the edges together, forming a pocket. Sprinkle the flour onto a sheet of waxed paper. In a small bowl, combine the egg and 1 tablespoon water. In a shallow bowl, combine the bread crumbs and Parmesan cheese. Dust each breast lightly with flour and dip into egg mixture, moistening all surfaces. Coat with bread crumb mixture, patting the crumbs gently in place. (The chicken can be prepared to this point several hours ahead; cover and refrigerate. When ready to cook, bring the chicken to room temperature.)

In a large, heavy skillet, heat butter and oil over medium heat. Add chicken; cook until browned and cooked through, about 7 to 8 minutes per side. Drain on paper towels and serve.