

Our State eats

Published in the September 2016 issue of Our State

Apple-Stuffed Chicken Breasts

Yield: 4 servings.

- 4 skinless, boneless chicken breasts
- Salt
- ½ cup apple juice
- ¼ cup lemon juice
- 1 teaspoon fresh rosemary, stems removed, finely chopped + 1 whole sprig
- 3 tablespoons unsalted butter, divided
- 4 ounces cream cheese, softened
- ½ cup feta cheese, crumbled
- 1 large McIntosh apple, peeled, cored, and thinly sliced
- Freshly cracked black pepper
- ½ cup plain breadcrumbs

Cut chicken breasts lengthwise without cutting all the way through; they should open like a book. Sprinkle each breast with salt on all sides and place in a gallon-size Ziploc bag. Add apple juice, lemon juice, and 1 whole sprig of fresh rosemary to bag and seal tightly. Place chicken in refrigerator and chill for a minimum of 30 minutes or up to 2 hours.

Preheat oven to 350°. Grease a shallow baking dish with 1 tablespoon butter.

In a mixing bowl, cream together cream cheese, feta, and chopped rosemary. Set aside.



Remove chicken from bag and place on paper towel; pat to dry. Fill chicken breasts with cheese mixture and sliced apples (about 4 slices per breast). Stuff mixture tightly into each breast and secure with toothpick or twine. Rub remaining butter on outside of breasts and sprinkle with freshly cracked pepper. Place chicken in baking dish and bake, in preheated oven, for 15 minutes. Spoon drippings from pan over each breast and top with breadcrumbs. Bake an additional 15 minutes or until juice is clear and breadcrumbs are golden brown.

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