

Brie-Stuffed Chicken with Honey and Thyme

Preheat oven to 400°F

2 Tbsp olive oil
1 Tbsp white balsamic vinegar
1 Tbsp liquid honey
1 tsp minced fresh thyme
1 clove garlic, minced
¼ tsp freshly ground pepper

4 boneless, skinless chicken breasts
3 oz (90 g) of brie, thinly sliced
4 slices of prosciutto (or enough to wrap around a chicken breast)
¾ cup dry, white wine
1 fresh thyme sprig
1 bay leaf

1. In a small bowl, whisk together 1 Tbsp olive oil, balsamic vinegar, honey, minced thyme, garlic and pepper. Set aside.
2. With a sharp knife, starting at the thickest side of each breast, and being careful not to cut right through, slice a pocket in each breast, large enough to hold a good size piece of brie.
3. Brush both sides of chicken breast with olive oil mixture.
4. Wrap each breast with prosciutto so that ends of prosciutto meet on underside of each breast.
5. In a large heavy ovenproof skillet, heat remaining oil over medium heat. Add breasts to skillet so that undersides are on the top. Cook for about three minutes or until golden brown.
6. Turn breasts over and add wine, thyme sprig and bay leaf to skillet. Bring to a boil. Transfer skillet to oven and roast, uncovered for 15 to 20 minutes, or until no longer pink inside.
7. Remove chicken breasts and keep warm on a heated platter. Wearing an oven mitt, place skillet on top of oven and bring liquid to boil over medium-high heat, stirring to scrape up any browned bits and adding any accumulated juices from the platter. Boil for about 3 minutes or until juices in skillet have thickened slightly. Strain sauce through a fine sieve.
8. Place chicken breast on each of 4 warm dinner plates. Drizzle with sauce and serve with mashed potatoes and your choice of veggies (fresh carrots are amazing!).