

## **CHICKEN BREASTS WITH GOAT CHEESE AND SUNDRIED TOMATOES**

*(adapted from Fine Cooking)*

3 oz. fresh goat cheese  
1 Tbs. milk  
1 clove garlic, minced  
pinch of red pepper flakes  
1 Tbs. chopped sundried tomatoes  
fresh oregano leaves, minced  
(or herbs of your choice)  
Salt and freshly ground black pepper  
4 boneless, skinless chicken breast halves



2 Tbs. olive oil  
1/2 cup dry white wine

In a small bowl, mash the goat cheese and milk together until smooth. Mix in the garlic, red pepper flakes, sundried tomatoes, and the oregano. Season the mixture with salt and pepper.

On the thickest side of each breast, cut a long pocket. Using your fingers, stuff the goat cheese mixture inside, closing by pressing the flesh together. If you want, close with a toothpick.

In a large frying pan, heat the oil over medium-high heat. Cook the chicken on one side until golden brown, 5 to 6 min. Turn the breasts over, season with salt and pepper, and set a small lid on top of them (use a lid that is too small to cover the whole pan, but large enough to enclose the meat). Continue to sauté until the chicken is cooked through, 8 to 10 more minutes.

Transfer the chicken to a warm serving plate. De-glaze the pan with the wine, scraping up any sticky bits until the liquid reduces to a glossy syrup. Drizzle the reduction over the chicken and serve.