

## **Brie and Apple Chicken Breasts**

### **Ingredients**

- 4 skinless, boneless chicken breast halves
- 1 small apple, cored and thinly sliced
- 4 tablespoons butter
- 1/2 teaspoon each salt and freshly ground black pepper
- 1-2 tablespoons flour
- 4 slices Brie cheese
- 2 cups apple cider
- 2 cups chicken broth

### **Directions**

1. Preheat oven to 450 F.
2. Warm 1 tablespoon butter in a large, non-stick sauté pan over medium-high heat. Add the apples and sauté until softened. Set the sauté pan aside because you will need it again. Tuck a slice of Brie and several slices of apple into the pocket on the underside of the chicken breasts between the breast and the tenderloin. Season the chicken with salt and pepper. Pat a little flour onto both sides of each chicken breast.
3. In the sauté pan, warm 1 tablespoon butter over high heat. When the butter

foams add the chicken breasts and brown them on both sides. Transfer the chicken to a sheetpan, stuffed-side-down, and put it into the oven for 12 to 14 minutes.

4. While the chicken is cooking, make the sauce. Pour the cider and broth into the sauté pan and boil it over high heat until reduced to about 1 1/2 cups. Swirl in the remaining 2 tablespoons of butter. Season to taste with salt and pepper.
5. To serve, divide the chicken among 4 plates and pour a little sauce over each.

Serves 4.

*Used with permission from [EatChicken.com](http://EatChicken.com) where you'll find many more great recipes.*