



METHOD

Slice each chicken breast lengthwise in the middle but not through. Open flat and tenderize a bit. Set aside.

Preheat large non-stick frying pan on low-medium heat and swirl oil to coat. Add garlic and onion, saute until translucent, stirring occasionally. Add spinach, thyme, salt and pepper; saute for another minute. Remove from heat.

Preheat oven to 375 degrees F. Divide spinach mixture into 6 piles. In the middle of a flat open chicken tender, place a slice of brie and 1/6th spinach stuffing next to it and 1 tsp of cranberry sauce. Fold in half, tuck in the ends (if possible) and wrap tightly with kitchen twine. Repeat with remaining chicken. Sprinkle with salt and pepper.

Return pan to medium heat and swirl remaining 1 tsp of oil. Add stuffed chicken and sear for about 3 minutes per side. Transfer chicken to a baking dish (and cover), and bake for 25 minutes. Remove from the oven, let chicken stand 5 minutes and remove the twine. Serve hot with a side of choice (brown rice, quinoa, potatoes etc.) spooning juices on top.

INGREDIENTS

- 6 chicken breasts, boneless & skinless
- 6, long, generous slices of Godminster's organic brie with black pepper.
- 1 small onion, minced
- 1 large garlic clove, minced
- 2 tsp olive oil
- 6 oz spinach, chopped
- 6 tsp cranberry sauce
- 1/2 tsp thyme, dried
- 1/2 tsp Himalayan pink salt
- Ground black pepper, to taste

