



www.verrillfarm.com

info@verrillfarm.com

(978) 369-4494

Cranberry Pecan Stuffed Chicken Breasts

Serves 5

INGREDIENTS:

- 5 - 8 oz. skin on chicken breasts
- 1 1/4 c. onion, diced
- 2 Tbs butter
- 1 1/4 c. celery, diced
- 1/4 c. chicken broth
- 1/2 tsp. thyme
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/2 lb. cooked corn bread
- 1 lg. apple, diced
- 1/2 c. chopped pecans
- 1/3 c. dried cranberries

PROCESS:

Melt butter and sauté onion, celery, thyme, salt and pepper until vegetables are tender.

Add chicken broth to vegetables, bring to a boil and remove from heat.

Crumble corn bread and mix with apples, pecans, and vegetable mixture.

Lay chicken breasts, skin side down, and pound with a mallet, if necessary, to an even thickness.

Scoop even amounts of stuffing onto each breast and form a ball with chicken. Lay stuffed breasts on a baking sheet.

Bake at 350° F for about 25 minutes or until chicken reaches 165° F.

Serve with whole wheat couscous.