

Pear & Brie Stuffed Chicken Breasts

with Apricot Sauce

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4 Servings

- 4 Pilgrim's Pride boneless, skinless split chicken breasts
- 1 pear, red or green, unpeeled, thinly sliced and divided into fourths
- 4 ounces Brie cheese, divided into fourths
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 3 tablespoons all-purpose flour
- 1 tablespoon olive oil
- 1 shallot, finely chopped
- 1/4 cup Apricot Brandy
- 1/4 cup chicken broth
- 1/4 cup apricot preserves

Make a lengthwise cut on one side of each breast to form a pocket. Place pear and Brie cheese slices into each breast pocket, dividing evenly among breasts. Season with salt and pepper and lightly dredge in flour.

Preheat oven to 350°F. Place oil in medium-size ovenproof skillet and heat until hot. Add stuffed breasts to hot skillet and sear on both sides until browned. Place skillet with breasts in oven and continue cooking about 10 minutes or until temperature on meat thermometer reaches 160°F and juices run clear when pierced with a knife.

Remove chicken from skillet to platter. Keep warm. Add shallots to same skillet and sauté until tender. Add Apricot Brandy and chicken broth, stirring to loosen any bits in bottom of skillet. Cook over medium-low heat until reduced by half. Add apricot preserves and season with salt and pepper if necessary. Serve sauce over stuffed breasts.