



## Cranberry & Goat Cheese Stuffed Chicken

2 servings  
25 minutes

### Ingredients

8 ozs Chicken Breast (boneless, skinless)  
1/4 cup Goat Cheese  
3 tbsps Cranberry Sauce  
2 tsps Extra Virgin Olive Oil  
1 tsp Thyme (fresh)  
Sea Salt & Black Pepper (to taste)

### Directions

- 1 Preheat the oven to 425°F (220°C). Line a small baking dish with parchment paper.
- 2 Butterfly the chicken breast by cutting lengthwise to just halfway through. Place the chicken in the baking dish. Stuff the chicken with the goat cheese and cranberry sauce.
- 3 Add oil to the top of the chicken. Season with thyme, salt, and pepper. Cook in the oven for 15 to 20 minutes or until the chicken is cooked through. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is one chicken breast.

**Dairy-Free:** Use dairy-free cheese. Results may vary.