



www.goinglocal-info.com

Goat Cheese & Herb Stuffed Chicken Breasts with Asparagus and Potatoes

My “go to” recipe for a quick but elegant dinner is goat cheese & herb stuffed chicken breasts. In the spring I pair them with oven roasted asparagus and potatoes. Everything goes in the oven on the same foil lined baking sheet so the only thing quicker than making this great meal is the clean-up after it.

3 ounces plain goat cheese
¼ cup finely chopped chives
2 chicken breasts, skin on, bone-in
Coarse salt
Freshly ground black pepper
8 small red potatoes, quartered
1 tablespoon olive oil
10 large asparagus spears, bottoms trimmed

Pre-heat oven to 425 degrees F.

Line a large baking sheet with no-stick foil.

Combine the goat cheese and chives in a small bowl until well blended. Divide the mixture in half.

Gently separate the skin from the chicken breast with your fingers and stuff the cheese/chive mixture under the skin of each breast.

Place the chicken breasts in the center of the baking sheet, sprinkle generously with salt and pepper, and place in the oven.

Toss the potato quarters with the olive oil in a small bowl to evenly coat them with the oil.

After 10 minutes, move the chicken to one side of the baking sheet and add the potatoes in a single layer on it.

Bake for 15 minutes and move the potatoes so that 1/3 of the baking sheet is empty. Place the asparagus on the remaining third of the baking sheet and bake for an additional 15 minutes or until the chicken and potatoes are cooked through.

Serve immediately.

Makes 2 meals.

Victoria Wessler

For more seasonal recipes and information about Indiana local food, visit www.goinglocal-info.com.