



# Noreen's Kitchen

## Apple and Brie

### Stuffed Chicken Breasts

#### Ingredients

4 boneless skinless chicken breast halves	1 cup all purpose flour
1 Honeycrisp apple, cored and sliced thin	1 teaspoon poultry seasoning
½ pound brie cheese, rind removed	1 teaspoon garlic powder
2 cups dried bread crumbs	1 teaspoon salt
2 eggs	1 teaspoon cracked black pepper

#### Step by Step Instructions

Preheat oven to 375 degrees.

Butterfly each of the chicken breasts and pound with a meat mallet in order to make a thin cutlet that can be used to create the rolls. Set aside.

Using three pie plates; place flour in one, bread crumb in another and beaten egg in the last. This will be your breading station.

Take each of the chicken breasts and lay it in front of you flat on a plate. Place a piece of Brie on the meat then two or three slices of apple on top of the cheese.

Roll the chicken up, encasing the apple and brie. Folding the sides in as you go if possible. Like a burrito. You can choose to secure the chicken with a toothpick if desired. I did not. As long as you bake these with the seam down, they should stay together.

Bread each chicken roll by dipping first in the flour, then in the egg and then in the bread crumb. Be sure to coat the roll completely and if desired, you can double dip each one to give a much thicker crust. I found that just one dipping was sufficient.

Place each breaded chicken roll on a baking sheet that is covered with either parchment, foil on a silicone mat, seam side down.

Spray the chicken rolls liberally with a cooking spray to encourage browning and crispness.

Bake for 30 to 45 minutes or until a meat thermometer reads 160 degrees.

Remove from oven and allow to rest for 5 minutes before serving.

You may have some seepage of cheese, but that is going to happen. When you serve, you can simply spoon this over the roll

**Enjoy!**