



Der Weichen Gehl Stuffed Chicken Breasts with Mushrooms

Ingredients

- 1 tsp poultry seasoning or rubbed sage (about 3 ¼ cups)
- ¼ cup sliced red bell pepper
- ½ tsp granulated garlic
- 4 tsp extra virgin olive oil
- ¼ tsp ground black pepper
- 4 tsp fresh lemon juice
- ¼ tsp salt
- 2 Tbsp Coarsely chopped fresh parsley
- 4 boneless, skinless chicken breasts (7 to 8 oz each)
- Dash of coarse salt
- 6 oz **Der Weichen Gehl** cut into 4 proportional strips of 1 ½ oz
- 4 medium sized roasting bags
- 8 oz sliced fresh cremini mushrooms

Instructions

Pre-heat oven to 400°F

- In a small bowl, combine seasoning, garlic, salt and pepper. Set aside.
- Cut a horizontal pocket in each chicken breast, and insert cheese slice, then sprinkle each chicken breast with seasoning mixture.
- Divide pepper and mushrooms into four equal portions, put with chicken breasts in roasting bags, placing all ingredients in rear of bag.
- Sprinkle 1 tsp. of oil and lemon juice in each bag. Fold and crimp and put on baking sheet.
- Bake until chicken is cooked through (test one bag, chicken should read 165 degrees) about 25 minutes. Let rest 10 minutes, then open bags.
- Transfer chicken to plates, spoon sauce from bags on top, garnish with parsley and sea salt.

Serves 4

