

GREEK STUFFED CHICKEN

Preparation: 10 min | Cooking: 40 mins. | Servings: 6

INGREDIENTS

4 boneless, skinless chicken breasts
2 cloves garlic, minced
2 medium tomatoes, halved and thinly sliced
2 lemons, halved and thinly sliced
1 zucchini, halved and thinly sliced
1/2 red onion, sliced into half moons
1 cup feta
1 cup shredded mozzarella
3 tbsp. extra virgin olive oil
1 tbsp. lemon juice
1 tbsp. chopped parsley, plus more for garnish
Kosher salt
Freshly ground black pepper



INSTRUCTIONS

Preheat oven to 400°. Place chicken on a cutting board, and make 5 slits in each breast, being careful not to cut through completely. Transfer to a small baking sheet. In a small bowl, whisk together olive oil, lemon juice, dill, parsley and garlic. Drizzle over chicken breasts, making sure olive oil mixture gets in the slits. Season with salt and pepper. Stuff each chicken breast with zucchini, tomatoes, red onion and lemons. Sprinkle crumbled feta and mozzarella on top. Bake until chicken is cooked through and no longer pink, about 25 minutes. Garnish with more dill and parsley. Serve warm.