



Sage & Cheese-Stuffed Chicken

with Spinach & Tomatoes



20-30min



2 Servings

We're always looking for ways to transform a simple chicken dinner, so we figured, what's not to love about a gooey cheese filling and crispy sage leaves? We stuffed chicken breasts with Fontina cheese—it's perfect for melting and has a nutty flavor. Sage leaves pressed into the chicken impart a lovely aroma and gorgeous visual. Cook, relax, and enjoy!

What we send

- boneless, skinless chicken breasts
- pint grape tomatoes
- shallot
- fresh sage
- baby spinach

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- large ovenproof skillet
- meat mallet (or heavy skillet)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 414.0kcal, Fat 17.5g, Proteins 47.0g, Carbs 23.2g



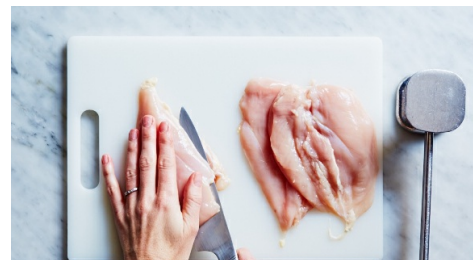
1. Prep vegetables

Preheat oven to 425°F. Trim ends from **shallot**, then halve, peel, and thinly slice **¼ cup** (save the rest for your own use). Cut **grape tomatoes** into quarters, lengthwise. Pick **sage leaves** from half of sprigs (save the rest for your own use). Halve each piece of **Fontina cheese** horizontally.



4. Cook chicken

Add **chicken, sage side-down**, to the same skillet over medium-high and cook until browned, about 4 minutes. Flip chicken and transfer skillet to the oven. Roast until **cheese** is bubbling, and chicken is cooked through, 3-5 minutes.



2. Prep chicken

Slice **chicken**, horizontally, about $\frac{3}{4}$ of the way through. Open like a book, and lightly pound the seam to flatten. Repeat with remaining chicken. Season each breast well all over with **salt** and **pepper**. Place **2 slices of cheese** inside each breast. Fold over to cover cheese and pat to flatten. Press **2 sage leaves** into the top of each breast.



5. Cook vegetables

Transfer **chicken** to a plate and cover to keep warm. Place skillet over high and add **1 tablespoon oil**. Add **sliced shallot** and season with **salt** and **pepper**. Cook, stirring, until softened, 2-3 minutes. Add **tomatoes** and toss to combine. Remove skillet from heat.



3. Fry sage

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **remaining sage leaves** and cook, stirring occasionally, until crispy, about 2 minutes. Using a slotted spoon, transfer to a paper towel-lined sheet and sprinkle with **salt**.



6. Finish

Add **spinach** to **tomato mixture**, season to taste with **salt** and **pepper**, and toss until spinach is barely wilted. Spoon **spinach** and **tomato mixture** onto plates, and top with **chicken** and **crispy sage**. Enjoy!