



Stuffed chicken breasts with honey mustard

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken breasts - 2
Spinach - 100 g
Semi hard cheese - 100 g
Mustard - 50 g
Honey - 40 g
Chicken broth

Instructions

Chop spinach and cheese and mix. This will be the stuffing.

Open the chicken breasts creating a cavity as in a bag and stuff with the spinach and cheese. Seal the hole with a toothpick or two.

Heat some oil in a pan and add the chicken breasts; cook slightly on both sides and add boiling chicken broth (enough for fully covering the chicken).

Add the mustard and the honey and let it cook for about 8 minutes.

The breasts will be done when transparent liquid comes out upon pricking. When ready, remove from the liquid and let it boil for another 10 minutes, creating a honey mustard sauce.

Enjoy!