

# Southwestern Chicken Breasts with Pan Applesauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	whole	boneless, skinless chicken breasts
		filling
6	ounces	soft goat cheese
2	teaspoons	fresh thyme leaf
1 1/2	teaspoons	chipotle chile canned in adobo
		coating
1	cup	all-purpose flour
1 1/2	teaspoons	kosher salt
1/2	teaspoon	freshly ground black pepper
2		egg
3/4	cup	milk
1 1/4	cups	bread crumbs
1/2	cup	pecans - finely chopped
1	tablespoon	chimayo chile powder
1	tablespoon	lemon zest - finely chopped
		Pan Applesauce

Preheat oven to 375.

Separate the chicken breasts by cutting down both sides of the center bit of gristle. Discard gristle. Pull aside the tenderloin from the center and find the depression at the base of the thickest part of the breast. Insert a sharp knife and gently cut a pocket. If you pivot the knife at the entry point, you will leave an opening that will hold the filling while cooking.

Mix the goat cheese, thyme and chipotle. Stuff the opening in the chicken breast with 1.5 to 2 tablespoons of the mixture, pressing it inside the opening with your fingers. Fold the tenderloin over the hole to seal.

For the coating, combine the flour, salt and pepper. In a separate bowl, beat the eggs with the milk. In a third bowl, mix the crumbs, pecans, chile and lemon zest. Dredge the chicken breasts first in the flour, then the eggwash and then coat with crumb mixture. Set aside for 5 minutes.

Cover a baking sheet with aluminum foil. Place the breasts on sheet and bake for 15-20 minutes or until done. Serve with pan applesauce.

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## Pan Applesauce

Amount	Measure	Ingredient - Preparation Method
4	medium	apples - peeled, cored and sliced 1/4"
1	cup	orange juice
1	teaspoon	ground canela
1/4	teaspoon	ground nutmeg
2	tablespoons	brown sugar
1	pinch	salt

Combine all ingredients in a saucepan or skillet and simmer, stirring occasionally, until the apples are tender, about 20 minutes. Add more orange juice to keep moist if necessary.