



CHICKEN WITH CAMEMBERT, MACADAMIAS AND APRICOTS

ALLERGIES:

No grains
No eggs
No gluten

Prep time: 15 mins

Cook time: 20-30 mins

Serves: 4

INGREDIENTS

- 4 chicken breasts
- Salt and pepper
- 200g wheel of camembert, thinly sliced
- 1 cup macadamias, roughly chopped
- 1 cup dried apricots, roughly chopped



METHOD

- Preheat oven to 180° C.
- Butterfly each chicken breast and flatten out.
- Drizzle with a little oil, salt and pepper.
- Divide the camembert, macadamias and apricots into 4 and spread onto one side of each of the chicken breasts.
- Fold the chicken over and secure with toothpicks or twine. (This will prevent the cheese melting out if it is not secured.)
- Place in an ovenproof dish and bake for 20-30 minutes, until the chicken is cooked through. The time will depend on the thickness of the chicken you are using.
- Delicious served with mashed potato!