



GREEK-STYLE STUFFED CHICKEN WITH CALIFORNIA PRUNES, OLIVES, LEMON & FETA

by Peter Sidwell

This is a summery recipe that packs a huge flavour punch. California Prunes pair so well with each individual ingredient that every mouthful provides a new taste sensation. This can be cooked on a BBQ as well as in a pan, which adds yet another dimension to the flavour. This is one you'll enjoy again and again!

Prep Time: 20 minutes

Cook Time: 20 minutes

Serves: 4

Ingredients: 4 x 160g chicken breasts, skinless and boneless
100g California Prunes
70g pitted olives
70g feta
2 tbsp extra virgin olive oil
1 lemon
For the seasoning:
1 tbsp salt
1 tbsp onion powder
1 tbsp garlic powder
1 tbsp Nigella seeds



Here's How:

1. Chop the California Prunes into chunks, then dice the feta cheese and place in a bowl with the pitted olives.
2. Chop the fresh oregano slowly and add to the bowl, followed by the zest of a lemon.
3. Mix together with a drizzle of olive oil.
4. Cut a pocket into the chicken breasts horizontally and stuff with the mixture.
5. Mix the seasoning together and sprinkle over the top of the chicken, any seasoning left over place into a clean jam jar and keep for another day.
6. Pour a little oil over the chief before cooking in a preheated pan for 5 minutes, then finish under a grill for 8-10 minutes.
7. Finish with a squeeze of lemon and a final sprinkle of oregano.

Link to Website: <https://www.californiaprunes.net/recipes/greek-style-stuffed-chicken/>