FARMHOUSE CHICKEN WITH NAZARETH CHEESE



Instructions:

Cut open the chicken breasts and rub inside and out with herbs, salt and pepper and a pinch of thyme.

Stuff the fillets with grated Nazareth cheese and wrap in the ham slices.

Add some Nazareth butter to a frying pan and fry the breasts briefly on both sides.

Remove them from the pan and cover in tin foil and cook the breasts for 25 minutes in a pre-heated oven at 220°C.

Remove from the oven and arrange on a plate with some salad and pasta.

Garnish by sprinkling some grated cheese on top.

Serves:
4 people
Recipe type:
Main course
Difficulty:
3