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Farmhouse Chicken with Nazareth cheese

8_hoevekip_met_nazareth.jpg

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 preheated 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