

## Roast Chicken Breast with Thyme, Lemon & St Agur



**Serves 4    Prep 15 mins**

**Cooking 30 mins**

**Easy**

### Ingredients

4 boneless, skinless chicken breasts

25g butter

2 tbsp sunflower oil

50g fresh white breadcrumbs

1 tbsp of thyme leaves, chopped

1 lemon, zested & juiced

75g St Agur, finely crumbled

150g mixture of punnet of cress and baby spinach leaves, dressed

1. Heat the oven to 190C/ Fan 170C/ Gas 5.
2. Cut a slit into the thickest part of each chicken breast to make a pocket.
3. Heat the butter and oil in a shallow frying pan, and the chicken breasts and cook until browned.
4. Remove from the pan and cool a little.
5. Mix together the breadcrumbs, thyme, lemon juice, zest and St Agur.
6. Stuff a quarter of the mixture into each chicken breast and put in a shallow baking dish. Transfer to the oven.
7. Roast covered with foil for 20 mins. Remove the foil and cook for a further 5 - 10 mins. Serve with the dressed cress and spinach leaves