

# **Dave's Specialty Foods, Inc.**

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## **Chicken with Brie and Sautéed Spinach**

### **Ingredients:**

<b>4</b>	<b>Chicken breasts - boneless</b>
<b>1 pinch</b>	<b>Salt and Pepper</b>
<b>4</b>	<b>Brie slices</b>
	<b>Fresh baby spinach</b>
<b>1 Tbsp</b>	<b>Olive Oil</b>

### **Method:**

**Preheat oven--350**

**Preheat grill—hot!**

**Pound chicken lightly to flatten. Sauté spinach in pan with 1 tbsp olive oil. Cook for 1 minute and place spinach on chicken breast. Place slices of brie in center of each breast. Fold breast over cheese to enclose and pat down to seal. Season each stuffed breast with salt, pepper and olive oil and sear on grill. Remove from grill and finish baking in oven 10-15 minutes. Serve with choice of sauce!**