

## Stuffed Chicken with Feta & Olives



**Ingredients (Serves 3-4):** 2 chicken breasts <500g (sliced into 6-8 fillets), 8-10 cherry tomatoes or 1 large tomato, 100-150g of feta cheese, 1-2 tbsp black olives (chopped), 2-3 sprigs fresh thyme, salt and pepper, olive oil + wooden cocktail sticks to close chicken

**Preparation:** <45 mins cooking time (based on exact weight of the chicken).

1. Pre-heat oven to 180-190C
2. Prepare an oven-proof dish with a small amount of olive oil to cover the dish.
3. Prepare the chicken fillets by placing a slice of feta cheese inside and rolling close, using the cocktail stick to hold the fillets together.
4. Place the stuffed fillets in the oven dish.
5. Wash and half the tomatoes and place in the dish around and over the chicken together with the olives. Sprinkle over the fresh thyme.
6. Cover with baking paper / foil for the first 20-30 minutes to help cook the meat evenly, and place the dish in the oven.
7. Remove the paper and allow to cook until golden for the final 10 mins.