

BLACKBERRY & BRIE BAKED CHICKEN

Submitted by: Chris Mayne

8 Tbsp Blackberry Cherry Pepper Conserve	1 egg white
salt & pepper	1 Tbsp water
4 chicken breasts, boneless & skinless	1 cup pecans, chopped
8 oz brie cheese	

1. Preheat oven to 350°F. Set out Blackberry Cherry Pepper Conserve to get it to room temp.
2. Butterfly your chicken breasts and salt and pepper over the inside of each breast. Place 2 oz. of brie on one half of each butterflied breast and fold the chicken over the cheese sealing with a toothpick. Place stuffed chicken breasts in a 9x13 baking pan lined with foil.
3. Beat together the egg white and water and brush over the tops of the chicken breasts. Grind 1-2 twists of Sea Salt & Mixed Peppercorn blend over each breast. Sprinkle 1/4 cup chopped pecans over each breast pressing so it sticks to the chicken.
4. Bake at 350°F for 25 minutes or until juices run clear. Remove toothpicks and top each breast with 2 Tbsp of Blackberry Cherry Pepper conserve.