

White Cheese Chicken

Juicy cheese-stuffed chicken breasts filled with creamy white cheese, herbs, and vegetables. Perfect for special dinners with easy oven or skillet cooking methods.

20 min

PREP

20 min

COOK

40 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

White Cheese Chicken

Ingredients

- 4 chicken meat
- 3.5 oz feta cheese
- 1 sprig parsley
- 1 clove garlic
- 1 tsp oregano
- 1 tsp chili flakes
- 1 tsp salt
- 1 tsp black pepper
- 1 cup olive oil
- 1 tomato
- 2 green pepper

Instructions

- 1 Prepare the cheese filling**

Mince 1 clove garlic and finely chop the fresh thyme sprig. Crumble 3.5 oz white cheese into small pieces and combine with minced garlic, chopped thyme, 1 tsp oregano, and 1 tsp chili flakes in a medium bowl.
- 2** Mix the cheese mixture thoroughly until well combined and set aside.
- 3 Prepare the chicken**

Place each of the 4 chicken breasts on a cutting board and slice horizontally through the thickest part, cutting about 3/4 of the way through to create a pocket.
- 4** Open each chicken breast like a book and gently pound with a meat mallet to an even 1/2-inch thickness.
- 5** Season both sides of each chicken breast with 1 tsp salt and 1 tsp black pepper.
- 6** Divide the cheese filling evenly among the 4 chicken breasts, spreading it on one half of each opened breast.
- 7** Fold the chicken over the filling and secure the edges with 2-3 toothpicks to prevent the filling from leaking out.
- 8 Cook the chicken**

Heat a large oven-safe skillet over medium-high heat and add 1 cup olive oil.

- 9 When the oil shimmers, carefully place the stuffed chicken breasts in the skillet and cook for 4-5 minutes until golden brown on the bottom.
- 10 Flip the chicken and cook for another 4-5 minutes until the second side is golden brown and the internal temperature reaches 165°F (74°C).
- 11 Remove from heat and let rest for 5 minutes before carefully removing toothpicks and slicing to serve.

Tips

Pound chicken breasts to an even 3/4-inch thickness before stuffing to ensure uniform cooking and prevent the exterior from overcooking while the interior finishes.

Chill the stuffed chicken breasts for 30 minutes before cooking to help the filling set and reduce the risk of leakage during the cooking process.

Use an instant-read thermometer to check doneness - the internal temperature should reach 165°F (74°C) when inserted into the thickest part of the meat.

Let the cooked chicken rest for 5 minutes before slicing to allow juices to redistribute and prevent the cheese filling from oozing out when cut.

Create a flavorful herb butter by mixing softened butter with minced garlic and fresh herbs, then rub under the skin before cooking for extra moisture and flavor.

Score the chicken skin in a crosshatch pattern if cooking skin-on breasts to prevent shrinking and ensure even browning during cooking.

Double up on toothpicks for larger or heavily stuffed breasts, placing them at different angles to create a more secure seal that won't open during cooking.