



FINCH + FENNEL

Stuffed Chicken with Fig Ground Mustard Glaze

INGREDIENTS:

- 2 Airline Chicken Breasts (skin-on + drumette)
- Salt & Pepper, to taste
- 4 oz Goat Cheese, softened (may use Brie or another soft cheese, if preferred)
- 1 Tbsp F+F Fig Ground Mustard Dip

GLAZE INGREDIENTS:

- 3 Tbsp F+F Fig Ground Mustard Dip
- 1 Tbsp Brown Sugar
- 1 Tbsp Water



INSTRUCTIONS:

1. Pat dry chicken with a paper towel, then season with salt & pepper on both sides. Place chicken breasts on parchment-lined baking sheet.
2. Stuff the chicken, underneath the skin, with softened goat cheese & about 1 tablespoon of F+F Fig Ground Mustard Dip.
3. Bake at 375°F for about 45-60 minutes, until the chicken reaches an internal temperature of 165°F.
4. While the chicken bakes, make the glaze. In a small sauce pan, mix together 3 tablespoons of F+F Fig Ground Mustard Dip with brown sugar & water. Bring to a low bowl, reduce heat, and simmer until glaze is reduced by about half.
5. Serve baked chicken with Fig Ground Mustard glaze otop.

Enjoy!

