

# Pan-Roasted Stilton Chicken with Apples

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 RECIPE SAVED

## Ingredients

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Serves 4

4 boneless skinless chicken breast halves (about 1 1/2 pounds)

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground pepper

1 tablespoon chopped fresh rosemary

1 tablespoon unsalted butter

1 1/2 teaspoons extra-virgin olive oil

2 unpeeled Honeycrisp or Fuji apples, cored and sliced 1/4 inch thick  
(about 2 1/4 cups)

2 ounces Stilton cheese, crumbled (about 1/3 cup)

### Step 1

Preheat the oven to 425°F. Lightly oil a small, rimmed baking sheet with extra-virgin olive oil or coat with nonstick cooking spray. Season the chicken breasts with salt and pepper, and sprinkle with the rosemary.

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turning once. Transfer to the baking sheet. Add the apple slices to the skillet and cook over medium-high heat for 3 to 4 minutes, or until slightly softened and lightly browned. Spoon the apples around the chicken, placing a couple of slices over each breast.

### Step 3

Bake for 6 minutes or until the chicken feels slightly firm when pressed. Scatter the cheese over the chicken and apples. Continue baking another 2 minutes, or until the cheese is melted and the chicken is no longer pink in the center. Serve the chicken with the apples.

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