

1 5-6 oz Chicken breast  
2 oz stuffing mix, or crusty bread  
1 granny smith Apple  
1 oz dried cranberries  
1 small onion, diced  
1 celery stalk, diced  
2 tsp garlic, chopped  
Chicken stock or water  
Salt and pepper  
Sage and parsley

1. Butterfly the chicken breast and pound it out to with a meat mallet. Be sure to cover your chicken with plastic wrap so it doesn't bruise or tear. Season well with salt and pepper.

2. In saute pan, saute onions, celeert, and garlic until translucent. Add apples and sauté until apples are tender, but crisp. Add mixture, cranberries, and stuffing mix in a bowl. Season with salt, pepper, and chopped

sage. Dried sage is also good to use.

3. Add enough stock to bread mixture to make it wet, but not mushy.

4. Lay your chicken out, place stuffing in center of the chicken. Fold your chicken to wrap around the stuffing mixture, sides first, then top, bottom.

5. In saute pan sear chicken on all sides. Start with seam side down.

6. Half way through cooking process, remove chicken from pan. Add 1-2 Tbsp butter to pan on low heat. Heat butter until it begins to caramelize. Be sure not to burn your butter. Add sage.

7. Add chicken back to pan. Baste the chicken with the butter every so often until the chicken is cooked fully through (165°f).

8. Place chicken on plate and top with sage brown butter. Serve with a side of your favorite vegetable and enjoy!