

Featured Recipe

GOAT CHEESE-STUFFED CHICKEN

To pair with
**2018 PINOT NOIR,
FE CIEGA VINEYARD**
Recommended by
Diana Longoria
From *Cooking Light*
www.cookinglight.com

Serves 4 people



Ingredients

1 TABLESPOON MINCED FRESH PARSLEY
2 TEASPOONS MINCED FRESH THYME
4 OUNCES GOAT CHEESE
1 GARLIC CLOVE, GRATED

4 (6-OUNCE) SKINLESS, BONELESS CHICKEN BREASTS
½ TEASPOON KOSHER SALT
½ TEASPOON FRESHLY GROUND BLACK PEPPER
2 TABLESPOONS OLIVE OIL

Method

Combine parsley, thyme, goat cheese and grated garlic.

Cut a slit in each chicken breast to form a pocket; stuff with mixture.

Sprinkle with salt and pepper.

Heat olive oil in a skillet over medium-high. Lower heat to medium and cook chicken approximately 6 minutes per side.

"It's a great, quick and easy dinner you can make anytime, even on a weeknight. I added a bit more goat cheese than the online recipe shows, because I think goat cheese and Pinot are a wonderful pairing. I hope you enjoy it!" – Diana