

## Chicken w/Figs, Goat Cheese and Collards

Makes 6 Servings

Preparation: 15 minutes , Cook Time: 25 minutes

Yield: 6 - 8 servings

*The Silver Chef Cookbook*

Main Dishes

*A chicken breast makes the perfect vehicle for this tasty stuffing. You can substitute the figs with dried cherries with dried cranberries, sultana raisins, currants. You can also substitute frozen collards with frozen spinach, swiss chard, or kale.*



**6 (8-ounce) chicken breasts, boneless and skinless**  
**kosher salt and freshly ground black pepper, to taste**  
**1 cup white wine**  
**2/3 cup dried figs, chopped**  
**1/3 cup olive oil**  
**1 (15-ounce) package frozen collard greens, thawed and well drained**

**1 (8-ounce) package goat cheese, room temperature**  
**1 large shallot, minced**  
**2 large garlic cloves, minced**  
**1/2 cup pine nuts**  
**2 teaspoons fresh thyme leaves**  
**1/2 cup chicken stock**  
**splash white balsamic vinegar**  
**sprig fresh thyme, for garnish**

Preheat oven to 375°F

1. Pour white wine into a small saucepan and bring to a boil. Remove from heat and add chopped figs to soften for 10-15 minutes. Remove from wine and set both aside.
2. Drain and squeeze collards and set aside. (you can substitute with frozen spinach, swiss chard, or kale)
3. Make a pocket from top to bottom of breast without piercing outer flesh and set aside.
4. In a large skillet over medium heat add 2-3 tablespoons olive oil and saute the shallot 2-3 minutes until soft. Add and the garlic and pine nuts continuing to saute for 1-2 minutes more, or just until it starts to develop color.
5. Add well drained collards, drained figs, and thyme to pan. Add salt and pepper to taste and stir to incorporate ingredients. Remove from heat and place mixture in a bowl to cool to room temperature.
7. Add goat cheese to collard mixture and mix well.
8. Place 2-3 tablespoons of filling inside the pocket of each breast (do not over stuff) and close opening with a toothpick.
9. Generously salt and pepper both sides of breasts.
10. Add remaining olive oil to pan and saute stuffed breasts skin side down first. Turn when nicely browned so top of breast is up.
11. Place skillet into preheated oven 25-30 minutes, or until internal temperature reaches 165°F. Remove from oven and transfer to a plate and cover with foil to rest for 10 minutes.
12. With a pot holder, place pan on burner and deglaze with reserved wine. Add chicken stock and a splash of white balsamic. Bring to a boil and reduce for 2 minutes.
13. Whisk 3 tablespoons of soft butter into reduction to create a pan sauce.
14. Slice each breast diagonally. Place 3 slices on each plate over a bed of couscous with a little pan sauce and garnish of fresh thyme leaves.