

Apple-Stuffed Chicken Breast

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Apples and chicken are a match made in heaven. Simple toss on the grill and enjoy this classed-up dinner dish.

Ingredients:

1 pound skinless, boneless chicken breast
2 tablespoons sugar
¼ teaspoon cinnamon
2 apples, peeled, thinly sliced
1 cup apple cider
1 tablespoon cornstarch

Directions:

- 1) Preheat grill to medium.
- 2) Place chicken between 2 pieces of wax paper; pound to 1/8-inch thickness.
- 3) Mix sugar and cinnamon in a large bowl. Add apples and toss to coat. Divide apple slices among chicken breasts; fold chicken around apples and secure with toothpicks.
- 4) Cover and grill chicken, 6 inches from heat, 20 minutes, turning once, until juices are no longer pink. Remove toothpicks.
- 5) Meanwhile, mix apple cider and cornstarch in a small pot. Cook over medium heat, stirring constantly, until thickened and bubbly. Spoon over chicken and serve immediately.