



**FANFARE GREEK STUFFED CHICKEN BREASTS
WITH DILL, ZUCCHINI, TOMATOES AND FETA**

Serves 4.

3 T. extra-virgin olive oil
1 T. fresh lemon juice
1 T. chopped fresh dill, plus more for garnish
1 T. chopped Italian parsley, plus more for garnish
2 cloves garlic, minced
Salt and pepper to taste
4 skinless boneless chicken breasts
1 zucchini, halved and thinly sliced
2 medium tomatoes, halved and thinly sliced
1/2 red onion, sliced into half moons
2 lemons, halved and thinly sliced
1 cup crumbled sheep's milk feta cheese
1 cup freshly grated whole milk mozzarella cheese

1. Preheat oven to 400 degrees. Pound chicken very lightly to even up the thickness but still keep a fairly thick chicken breast. Make 5 slits in each breast, being careful not to cut through completely. Transfer to a small parchment-lined baking sheet.
2. In a small bowl, whisk together the olive oil, lemon juice, 1 T. dill, 1 T. parsley and garlic. Drizzle over the chicken breasts, making sure some gets into the slits. Season chicken with salt and pepper.
3. Stuff the slits in the chicken with zucchini, tomatoes, red onion and lemons. Sprinkle with feta and mozzarella on top. Bake until chicken is cooked through and no longer pink, about 25 minutes. Garnish with more dill and parsley.