

Boursin Chicken

<http://userealbutter.com/2009/01/07/boursin-chicken-recipe/>

4 chicken breasts (halves), (optional: brined)
1 block Boursin cheese
10 oz. frozen spinach, thawed
1 tbsp vegetable oil
4 small pats of butter
garlic powder
bread crumbs

Trim each chicken breast of fat and connective tissues. Butterfly each chicken breast to achieve one piece of even thickness. Squeeze liquid out of thawed spinach. Mix the Boursin and spinach together with a fork until well blended. Take a quarter of the spinach filling and mold it into a round heap in the middle of a chicken breast. Fold the edges of the chicken up and around the filling, trying to envelop all of the filling with the chicken. Give the whole thing a tight squeeze so it holds together. Repeat for remaining chicken breasts and spinach filling. Grease an 8×8-inch baking dish with the vegetable oil. Place each parcel in the baking dish with the smooth sides up. Sprinkle garlic powder and/or bread crumbs over the chicken and place a pat of butter on each one. Bake at 375°F for 40 minutes or until chicken is done.