

Peach & Cream Cheese Stuffed Chicken with Thyme Honey Sauce for an Easy Elegant Dinner

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PEACH & CREAM CHEESE STUFFED CHICKEN WITH THYME HONEY SAUCE

YOU WILL NEED

- * 4 boneless, skinless chicken breasts
- * 1/2 cup cream cheese (softened)
- * 1/2 cup fresh peaches (diced)
- ...

OVEN
375°F

TIME
15 min

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SAVE
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INGREDIENTS

For the Chicken:

- 4 boneless, skinless chicken breasts
- 1/2 cup cream cheese, softened
- 1/2 cup fresh peaches, diced
- 1 tablespoon honey
- 1 teaspoon fresh thyme, or 1/2 teaspoon dried thyme
- Salt and pepper, to taste

2 tablespoons olive oil

For the Thyme Honey Sauce:

- 2 tablespoons butter
- 1 teaspoon thyme
- 1 tablespoon lemon juice

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F.
2. Prepare the chicken: Using a sharp knife, carefully slice a pocket into the side of each chicken breast, being careful not to cut all the way through.
3. Make the filling: In a small bowl, mix together the softened cream cheese, diced peaches, honey, and thyme until well combined.
4. Stuff the chicken: Spoon the filling into each chicken breast pocket. If needed, secure the openings with toothpicks to help keep the filling in place while cooking.
5. Season the outside: Season the outside of each chicken breast with salt and pepper.
6. Sear the chicken: Heat the olive oil in a large oven-safe skillet over medium heat. Sear the chicken for 3 to 4 minutes per side, until golden.
7. Finish in the oven: Transfer the skillet to the oven and bake for 20 to 25 minutes, or until the chicken is cooked through.
8. Make the sauce: In the same pan, melt the butter over medium heat. Stir in the honey, thyme, and lemon juice. Simmer for a minute or two until the sauce is slightly thickened.
9. Serve: Drizzle the thyme honey sauce over the chicken just before serving.

SWAPS & NOTES

Fresh peaches are ideal here because they bring sweetness and a soft bite without too much extra liquid.

If peaches are very ripe, dice them small so they blend more easily into the cream cheese filling.

You can also add chopped pecans to the filling for extra texture, which works especially well with the honey and thyme flavors.

Cream cheese gives the stuffing a rich, tangy base that balances the sweetness of the fruit.

TIPS FOR SUCCESS

When cutting the pockets into the chicken breasts, go slowly and keep the opening centered so the filling stays tucked inside more easily.

You want enough room for the filling without slicing all the way through the meat.

Softened cream cheese will make the filling much easier to mix and spread.

If your peaches are especially juicy, pat them lightly with a paper towel before mixing them in so the filling stays creamy instead of watery.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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