

Cranberry & Spinach Stuffed Chicken Breasts with Brie: An Elegant Dinner That's Surprisingly Easy

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CRANBERRY & SPINACH STUFFED CHICKEN BREASTS WITH BRIE

You Will Need
1/3 cup dried cranberries
4 oz brie cheese
2 tbsp olive oil

OVEN
375°F

TIME
5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the stuffed chicken:

- 4 boneless, skinless chicken breasts
- 1/2 cup fresh spinach
- 1/3 cup dried cranberries
- 4 oz brie cheese, rind removed and cubed
- 2 tablespoons olive oil
- Salt, to taste
- Black pepper, to taste
- Garlic powder, to taste
- Onion powder, to taste
- Toothpicks or kitchen twine, for securing

DIRECTIONS

1. Prep the chicken: Lay each chicken breast flat on a cutting board. Using a sharp knife, cut a deep pocket into the thickest side of each breast, being careful not to cut all the way through.
2. Make the filling: In a small bowl, combine the fresh spinach, dried cranberries, and cubed brie. The mixture does not need to be perfectly uniform; the rustic texture actually works well here.
3. Stuff the chicken: Divide the filling evenly among the four chicken breasts, tucking it into each pocket. Secure the openings with toothpicks or a bit of kitchen twine if needed.
4. Season the outside: Brush or rub the chicken breasts with olive oil, then season generously with salt, black pepper, garlic powder, and onion powder.
5. Cook until golden and juicy: You can either sear and bake or bake entirely in the oven, depending on your preference. A great method is to sear the chicken in an oven-safe skillet for a couple of minutes per side, then transfer it to the oven to finish cooking until the chicken is fully done and the filling is melty.
6. Bake at 375°F until the chicken reaches an internal temperature of 165°F at the thickest part.
7. Rest and serve: Let the chicken rest for about 5 minutes before serving. This helps the juices redistribute and keeps the filling from spilling out too quickly when sliced.

SWAPS & NOTES

One of the best things about this chicken recipe is that it's easy to adapt.

Brie: Brie is the star here because of its creamy texture and mild, buttery flavor.

If you need a substitute, mozzarella or goat cheese can work, but the final flavor will be different.

Spinach: Fresh spinach is ideal because it softens quickly and blends seamlessly into the filling.

TIPS FOR SUCCESS

Stuffed chicken is easier than it looks, but these tips make it even better: Don't overstuff the chicken, or the filling may leak out during cooking.

Secure each breast well with toothpicks if the pocket feels loose.

Use a meat thermometer for the most reliable result.

Let the brie come slightly closer to room temperature before stuffing for easier melting.

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

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