

Pickle-Stuffed Chicken Breast

A juicy chicken breast stuffed with tangy pickles and creamy cheese, baked to perfection. This dish offers a delightful balance of savory and tart flavors, perfect for a quick main course.



Main Dish

35 min

Total time

Medium

Difficulty

320

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 3 large dill pickles, sliced
- 2 tablespoons cream cheese
- 1 teaspoon olive oil
- Salt and pepper to taste
- 1/4 teaspoon garlic powder

Steps

- 1 Preheat oven to 375°F (190°C).
- 2 Slice the chicken breast horizontally to create a pocket without cutting all the way through.
- 3 In a small bowl, mix the cream cheese with garlic powder, salt, and pepper.
- 4 Spread the cream cheese mixture inside the chicken pocket.
- 5 Stuff the pickle slices into the chicken pocket over the cream cheese.
- 6 Secure with toothpicks if needed.
- 7 Heat olive oil in an oven-safe skillet over medium heat.
- 8 Sear the chicken breast on both sides until golden brown, about 3 minutes per side.
- 9 Transfer the skillet to the oven and bake for 15-20 minutes until the chicken is cooked through.
- 10 Let rest for 5 minutes, remove toothpicks, and serve.