

# Pickle-Stuffed Chicken Breast

Tender chicken breast filled with tangy pickles and baked to perfection. A delicious and unique main dish that is sure to impress.



Main Dish

**35 min**

Total time

**Easy**

Difficulty

**250**

kcal / serving

## Ingredients

- 1 boneless, skinless chicken breast
- 4 dill pickles
- Salt and pepper to taste
- 1 tablespoon olive oil

## Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Using a sharp knife, make a slit in the side of the chicken breast to create a pocket.
- 3 Season the chicken breast with salt and pepper.
- 4 Stuff the chicken breast with the dill pickles, ensuring they are evenly distributed.
- 5 Heat olive oil in an oven-safe skillet over medium-high heat.
- 6 Sear the chicken breast on both sides until golden brown, about 2-3 minutes per side.
- 7 Transfer the skillet to the preheated oven and bake for 15-20 minutes or until the chicken is cooked through.
- 8 Remove from the oven and let it rest for a few minutes before slicing.
- 9 Serve hot and enjoy!