



## Cherry-Stuffed Grilled Chicken

### Directions:

Combine cherries, onion, sage, salt and thyme; mix well. Cut a pocket on the thicker side of the chicken breast. Stuff  $\frac{1}{4}$  of cherry mixture into the pocket; close opening with metal skewers or wooden picks. Combine oil, vinegar, garlic and pepper; mix well. Marinate stuffed chicken breasts  $\frac{1}{2}$  hour in refrigerator. Broil or grill chicken breasts, brushing with marinade until fully cooked to 165° F and juices run clear when sliced.

### Ingredients:

- » 1  $\frac{1}{2}$  C pitted and coarsely chopped fresh sweet cherries
- »  $\frac{1}{4}$  C chopped onion
- » 1 tsp chopped fresh sage
- »  $\frac{1}{2}$  tsp salt
- »  $\frac{1}{2}$  tsp chopped fresh thyme
- » 4 boneless, skinless chicken breast halves
- » 3 Tbsp olive oil
- » 2 Tbsp white wine vinegar
- » 3 cloves garlic, minced
- »  $\frac{1}{2}$  tsp coarsely ground pepper

### Nutrition Facts per serving:

Serving size: 1 chicken breast half  
Calories: 305, Fat: 14.3g,  
Protein: 32.4g, Sodium: 395mg,  
Carbohydrates: 11.5g

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