Stuffed Chicken with Cucumber Salad



What You'll Need

- 2 Large chicken breasts
- ½ Red pepper sliced thin
- ½ Green pepper sliced thin
- ½ yellow pepper sliced thin
- 1 Small zucchini sliced thin
- ½ Cup grated Gruyère cheese
- 1 tsp. Dried dill
- 1 tsp. Dried coriander

Cucumber Salad

- 1 Seedless cucumber, medium diced
- 1 Medium tomato with seeds removed
- ½ Red pepper, medium diced
- ½ Green pepper, medium diced
- ½ Yellow pepper, medium diced
- ½ Red onion, small diced
- Salt and pepper
- ¼ Cup white vinegar
- ½ Cup sugar
- 1 Sprig fresh dill chopped fine

Directions

1. Make slices across the chicken breast (hasselback) two-thirds of the way through. Tip: a wooden spoon on either side will help keep you from cutting all the way through.
2. Season chicken with salt, pepper, and a drizzle of olive oil.
3. Season vegetables with dill, coriander, salt, and pepper
4. Insert seasoned vegetables into sliced chicken, alternating colors.
5. Sprinkle grated cheese over prepared chicken breasts.
6. Preheat oven to 350°F.
7. Place on cooking pan and cook for 40 minutes or until chicken is cooked through.

Cucumber Salad

1. Combine all vegetables & season with salt and pepper.
2. Add vinegar and sugar a little at a time to incorporate to taste.
3. Add chopped dill and refrigerate for 20 minutes while the chicken is cooking.