



Gluten-Free Herbal Goat Cheese Chicken



Prep	Cook	Ready In
10 m	25 m	35 m

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"A healthy and tasty chicken. You can always add more or different seasonings to your taste."

Ingredients

2 small skinless, boneless chicken breast halves	1 pinch dried thyme
2 1/2 tablespoons goat cheese	1 pinch dried oregano
1 pinch dried parsley	1 pinch salt
1 pinch garlic powder	

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil. Place chicken breasts on prepared baking sheet.
- 2 Stir goat cheese, parsley, garlic, thyme, oregano, and salt together in a small bowl.
- 3 Bake chicken in the preheated oven for 15 minutes. Spread goat cheese mixture over the top of each breast and continue to cook until no longer pink in the center and the juices run clear, about 5 to 10 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



Chicken Breasts
Cutlets
1 lb For \$3.99 -
expires in 10 hours

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