

# Recipe Suggestion: BAKED SPICY CHICKEN FILLED WITH DELAMERE GOATS CHEESE

## *BAKED SPICY CHICKEN FILLED WITH DELAMERE GOATS CHEESE*

What you need (makes 4)

4 Chicken breasts skin on

100g Delamere Dairy Medium goats cheese crumbled

2 cloves garlic crushed

2 teaspoons chopped chives

2 dessertspoons olive oil

1 teaspoon coriander seeds finely crushed

Finely grated rind of one lemon

Juice of one lemon

Sea salt and fresh ground pepper

Knob of Delamere Goats Butter

(Set the oven at 180 degrees Gas 6)

What you do

1. With the tip of your finger loosen a little of the skin from the chicken breast to make a 2cm hole.
2. Mix the Delamere cheese, garlic, lemon rind and chives together and insert under the skin.
3. Place in a bowl and sprinkle over the coriander, lemon juice, olive oil and season with salt and pepper. Leave for 30 minutes turning every 10 minutes.
4. Place in the oven with a knob of goat s butter on top and bake for 20 minutes or until cooked.



NB. Delamere Dairy Medium goats' cheese is available in Booths, Budgens, Nisa Spar and Wholefoods supermarkets and independent health food stores across the UK.

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For more information, please visit [www.delameredairy.co.uk](http://www.delameredairy.co.uk), call James Sutton on 01565 632422 or email [james@delameredairy.co.uk](mailto:james@delameredairy.co.uk)