

Roast Chicken Breasts with Goat Cheese and *Trois Oignons* - Wini Moranville, the Bonne Femme Cookbook

- 4 Tablespoons extra-virgin olive oil
- 1 large leek (white and a little pale green part only), halved lengthwise, rinsed, and thinly sliced crosswise (about $\frac{3}{4}$ cup)
- 1 large shallot, minced (about $\frac{1}{4}$ cup)
- 2 garlic cloves, minced
- 1 Tablespoon snipped fresh *fine herbes* (parsley, chervil, tarragon, and chives)
- 3 $\frac{1}{2}$ ounces soft-ripened goat cheese, such as Boucherondin de Chevre, crumbled or cut up
- 4 bone-in, skin-on chicken breast halves (6-8 ounces each)
- Salt and freshly ground black pepper to taste

Preheat the oven to 425°F.

Heat 2 Tablespoons of the olive oil in a medium-size skillet over medium heat until it shimmers. Add the leek and shallot and cook, stirring, until tender but not brown, 4-5 minutes. Add the garlic and *finer herbes*; cook, stirring, until the garlic is fragrant, about 30 seconds more. Remove from the heat to cool slightly and then transfer to a bowl.

Add the goat cheese to the leek mixture and stir to combine. Cut a pocket into each chicken breast half by making a horizontal slice from one end of the breast to the other, cutting close to the far side of the breast, but not entirely through. Spoon the filling into the pockets and use wooden toothpicks to close them securely. Season the breasts with salt and pepper and brush with the remaining 2 Tablespoons of olive oil. Place the breasts, skin side up, in a baking pan large enough to hold them in one layer.

Bake until the internal temperature of chicken registers 170°F on an instant-read thermometer, about 40 minutes. Tent with foil; let rest for 5 minutes. Remove toothpicks.

To serve, place one breast on each plate and spoon any pan juices over each serving.

Serve with a salad dressed with Lemon Vinaigrette or Angel Hair Pasta with Fresh Grape Tomato Sauce.