

Fig and Goat Cheese Stuffed Turkey Breasts



Filling:

2 Tbsp. soft goat cheese
2 Tbsp. Just Jan's Kadota Fig Spread
1 tsp fresh thyme
salt
freshly ground pepper

2 boneless turkey breasts
2 Tbsp. olive oil
1 c. fingerling potatoes or small yukon gold potatoes cut in small pieces
1/2 bulb of fennel slices
1 shallot thinly sliced (or 1/4 of an onion thinly sliced)
1 to 2 Tbsp. Just Jan's Kadota Fig Spread

Preheat oven to 375 degrees

In a small bowl mix together goat cheese, Just Jan's Kadota Fig Spread, salt and pepper. Set aside

With a paring knife, made a horizontal cut into the turkey breast making a "pocket" about 3 inches deep and 1 inch wide (depending on the size of your turkey breast) Use your fingers and fill each pocket with the goat cheese mixture. Salt and pepper each breast.

Add one tablespoon of olive oil to a small Dutch oven or cast iron skillet. Heat the pan to medium heat. Add chicken breast and cook for about 2 to 3 minutes on each side, until they brown a bit. Transfer to a plate.

Next heat the remaining tablespoon of olive oil in the same pan you cooked the turkey in. Add the potatoes and toss to coat in the olive oil. With a spoon or tongs arrange the potatoes cut side down. Add the fennel and shallot slices. Season with salt and pepper.

Place the turkey breasts back in the pan on top of the potatoes and fennel.

Warm the 2 Tablespoons of Just Jan's Kadota Fig Spread for 10 seconds in the microwave or in a small saucepan on top of the stove until it is warm. Brush on top of the turkey breasts.

Place the pan uncovered in the oven and bake for at least 20 minutes, or until turkey is tender and potatoes have cooked through