

Holiday Hasselback Cheesy Chicken (Gluten-Free)

INGREDIENTS (Serves 5)

For the Chicken & Marinade:

- 5 boneless, skinless chicken breasts, sliced hasselback-style
- 3 T balsamic vinegar
- 1 T honey
- 4 cloves garlic, minced
- 1 tsp kosher salt
- 1–2 T avocado oil (optional, to help coat)

For the Tomato–Onion Base:

- 2 pints cherry tomatoes
- 1 medium red onion, thinly sliced
- 2 T avocado oil
- 1 tsp kosher salt (or to taste)

For Filling & Topping:

- 1 package Boursin cheese (Garlic & Herbs or any flavor you prefer)
- 1 to 1 ½ cups shredded mozzarella
- Fresh basil, for garnish

Directions

Marinate the Chicken: In a bowl, whisk together balsamic vinegar, honey, garlic, salt, and olive oil. Add the Hasselback-sliced chicken breasts, making sure the marinade gets into the slits. Marinate for **30 minutes**.

Prep the Tomato Base: In a baking dish, add cherry tomatoes, sliced red onion, avocado oil, and salt. Toss to coat and spread everything into an even layer.

Cheesy Fill & Assemble: Slather Boursin cheese into the slits of each chicken breast, filling them generously. Place the stuffed breasts on top of the tomato–onion mixture.

Bake – Round 1: Bake at **430°F (220°C)** for **25 minutes**.

Add Mozzarella & Bake – Round 2: Sprinkle shredded mozzarella over the chicken. Return to the oven and bake until the cheese is fully melted and bubbly, about **5–7 minutes**.