

## Feta and Leek Chicken

*This was a recipe I saw in a recipe kit a few years ago. I remember reading it and not being sure about it. But, I made it, loved it and have made it time and time again since.*

### INGREDIENTS

*Serves 4*

- 4 chicken breasts
- 4 - 6 leeks depending on size
  - 150g feta
  - 1 tbsp olive oil

### METHOD

- Clean the leeks and finely slice. Cook them in the olive oil over a medium heat for about 10 minutes till soft and set aside
  - Preheat your grill to medium/high
- Slice the chicken in half from the side so it's half the thickness and you now have 8 pieces. Rub a tiny bit of olive oil on each piece of chicken and cook under the grill for 4 - 5 minutes on each side till almost completely cooked
- While that is cooking, crumble the feta into the leeks, taking care not to break it up completely
- Mix it and then evenly spread onto the chicken breasts. Return to the grill and cook for a further five minutes.

*I served it with a herby potato salad (800g new potatoes, boiled and while warm dressed with olive oil, lemon juice, salt, fresh parsley and fresh mint. Would also be yummy with rice or just some green veg.*