Apple Gouda Stuffed Chicken

2 large boneless, skinless chicken breasts

1.5 ounces gouda cheese, thinly sliced

1/2 large apple, thinly sliced

1 teaspoon olive oil for chicken

1 teaspoon fresh thyme, more as desired for garnish

1/2 teaspoon salt

1/2 fresh ground pepper

Butterfly chicken without cutting all the way through.

​On one side, arrange 7-8 apple slices.

Top with 4-5 cheese slices.

Sprinkle with thyme.

Fold in half and drizzle with oil. Season with salt and pepper.

Place on greased, foil lined baking sheet. Top with fresh thyme.

Bake at 425 until chicken reaches 165 degrees. (about 20 minutes)