Parmesan Stuffed Chicken Breasts

4 boneless, skinless chicken breasts

1/4 cup oil

1/2 cup chopped onion

2 teaspoons grated lemon zest

1 Tablespoon lemon juice

2 cloves garlic, minced

2 teaspoons fresh thyme

1 teaspoon fresh rosemary

2 teaspoons Dijon mustard

2 ounces Genoa salami, chopped fine

2 ounces Parmesan cheese, grated

1/2 cup chicken broth

Heat 1 T. oil in skillet and add onion and 1/8 teaspoon salt. Cook until softened and lightly browned. Transfer to a separate bowl.

Combine lemon zest, garlic, thyme, mustard, rosemary and 2 T. oil for sauce. Set aside 2 teaspoons or sauce.

Stir salami, Parmesan, onion, 1 teaspoon pepper and 1/4 teaspoon salt into remaining mustard sauce.

Cut a slit in the middle of each chicken breast and stuff with 3 Tablespoons of filling.

Heat 1 T. oil in skillet and brown chicken breasts on both sides.

Pour chicken broth over chicken, transfer to 350 oven and bake 30 minutes.

Transfer chicken to a platter, cover and let rest 10 minutes.

Pour pan juices into liquid measuring cup. Skim of fat. Stir in lemon juice and reserved oil/mustard mixture. Season with salt and pepper. Drizzle over chicken.