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Parmesan-Stuffed Chicken Breasts

*Recipe courtesy of Martha Stewart's **Great Food Fast***

Serving: Serves 4

- 1 Cup fresh flat-leaf parsley leaves, chopped
- 1/4 Cup plain dried breadcrumbs
- 1/4 Cup grated Parmesan cheese
- Grated zest of 1 lemon, (about 1 tablespoon)
- Coarse salt and ground pepper
- 4 bone-in chicken breast halves, (about 3 pounds)

Preheat oven to 450 degrees;. In a small bowl, mix parsley, breadcrumbs, Parmesan, and zest. Season with 1/4 teaspoon each salt and pepper. Divide parsley mixture into four mounds. Carefully loosen chicken skin with fingers; tuck parsley mixture under skin (left). Season chicken with salt and pepper. Place in a 9-by-13-inch roasting pan. Bake until skin is crispy, chicken is cooked through, and an instant-read thermometer inserted in the thickest part of the meat registers 165 degrees; about 30 minutes.