**Stuffed Chicken** **Breasts**

RECIPE

**INGREDIENTS**

* 20 chicken breasts
* 1/3 cup oil
* Salt and pepper
* Paprika

**For Stuffing**

* shredded mozzarella cheese
* spinach
* 2 tablespoon garlic powder
* Optional Ingredients:

provolone cheese, swiss cheese, cream cheese, onion, minced garlic

**Note:** Have fun with the stuffing! Other possibilities might include: apple & raisin bread stuffing, asparagus and cheese, broccoli and rice.

**DIRECTIONS**

1. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper and set aside.
2. Drain spinach and mix in garlic powder. Set aside.
3. Pat the chicken dry with paper towels. Pound chicken to flatten.
4. Place cheese on chicken and place a heaping tablespoon of spinach/garlic mixture on cheese. Roll over chicken breast and secure with a toothpick. Place on the baking sheet.
5. Drizzle oil evenly over chicken, rubbing to coat well.
6. Season with salt and pepper. Sprinkle paprika over chicken.
7. Bake in preheated oven uncovered for 30 minutes. Reduce heat to 375F and bake for 10-20 minutes or until internal temperature reaches 165 degrees.
8. Remove toothpick before serving.

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| **Prep Time:** 20 minutes | **Cook Time:** 35-45 minutes | **Total Time:** 55-65 minutes | **Yield:** 20 servings |