



Stuffed Chicken Breast

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken Breast

Mozzarella Slice

Spinach (stems removed)

bread crumbs (unseasoned)

chicken seasoning (I used Morton's)

Pepper

Instructions

1. Pound chicken breast down to a flat, even thickness. Try to get it relatively thin as you'll be rolling the chicken later.
 2. Season both sides with the chicken seasoning and pepper.
 3. Add bread crumbs to both sides and press into the chicken
 4. lay the chicken on a baking dish and pre-heat the oven to 375 degrees
 5. Add the spinach on to the chicken breast creating a single layer across all of the chicken
 6. layer on top of the spinach a mozzarella slice. You may need to tear the slice into pieces for even distribution
 7. Carefully roll the chicken and tie or pin it together
 8. Cook for 20-25 minutes and then cut and serve
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