



Cheesy Stuffed Chicken W/ Spinach over Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4-6 Chicken Breasts Skinned & boned
- 1 bag baby spinach
- 1 cup sweet basil
- 3 Tablespoon Extra Virgin Olive Oil (EVOO)
- Mozzarella Cheese (feta will work if you prefer)
- Shredded Parmesan Cheese
- 1 large jar canned fresh tomatoes with peppers (rotel will work use 2 cans rotel and then add garlic)
- Whole wheat Linguine Pasta

Instructions

Drizzle small amount of EVOO on the bottom of your pan then clean and cut spinach, spread about half the spinach evenly on bottom of pan.

Pound flat the chicken breasts so they are flat and even so that they hold stuffing and roll nicely. Season with salt and pepper and roll up with one layer of Spinach, mozzarella and basil. Lay seam side down in the pan on the on bed of Spinach, do not crowd. Cover with remaining Spinach and drizzle again with EVOO and cover with foil. Bake for 35 minutes in a 350 degree oven.

Remove foil and top each piece of chicken with Parmesan for the last 10 minutes.

While the chicken is cooking place the tomato mixture in a sauce pan and bring to a boil add some chopped basil and garlic as needed and drain any excess water. Bring pasta water to boil and drop pasta when you add parm during the final 10 minutes of baking.

Add pasta to tomato mixture for final few minutes of melding while chicken rests and plate. Either pre-slice chicken and serve over pasta with basil garnish... or family style with each person receiving a piece of chicken over pasta as shown. Enjoy!

*Rotel is spicy canned tomato and peppers. Not found just everywhere. Sometimes you can find Hunt's spicy tomatoes and peppers or just add some pepper flakes... this is not a very spicy dish, I would say a 1/2 a star on a scale to 5.