

Stuffed Chicken Breast

January 15th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 01:00

Enhance your Chicken Breast by stuffing it with Ham and Havarti Cheese. This is similar to the classic Chicken Cordon Bleu, but without the breadcrumb coating. This recipe works especially well when topped with a tasty Cheesy Sauce.

Ingredients:

4 Chicken Breasts, boneless and skinless

4 Slices Smoked Deli Ham

4 Slices Havarti or Muenster Deli Cheese

1 Red Pepper, sliced into thin rings

1/2 Small Onion, sliced into thin rings

Garlic Powder (to taste)

Easy Cheesy Sauce

OR

Creamy Cilantro Lime Sauce

Directions:

Preheat the oven to 400° Fahrenheit.

Trim any remaining fat and Butterfly each Chicken Breast

Place 1 Cheese Slice onto each Ham Slice. Roll-up each Ham slice with the Cheese on the inside.

Place a Ham roll in the center of each butterflied Chicken Breast.

Add a few Onion Rings and a few Red Pepper Rings into each Chicken Breast.

Sprinkle with a pinch of Garlic Powder.

Gently Roll each butterflied Chicken Breast with the Ham, Cheese, and Vegetables inside.

Secure with toothpicks, as needed.

Move each Stuffed Chicken Breast into an oven-safe casserole dish. Cover with Aluminum foil and seal well.

Bake for 45 minutes or until each breast registers 165° Fahrenheit.

NOTE: Use a meat thermometer to read the temperature of the Chicken Breast, NOT the filling.

After the Chicken reaches the desired temperature, remove from the oven and plate each Stuffed Breast.

Remove the toothpicks.

Spoon the Sauce over each Stuffed Breast.

Serve.