

Stuffed Chicken Breast

This bacon wrapped stuffed chicken breast is a go to for a quick and delicious dinner!

Adapted from spendwithpennies.com

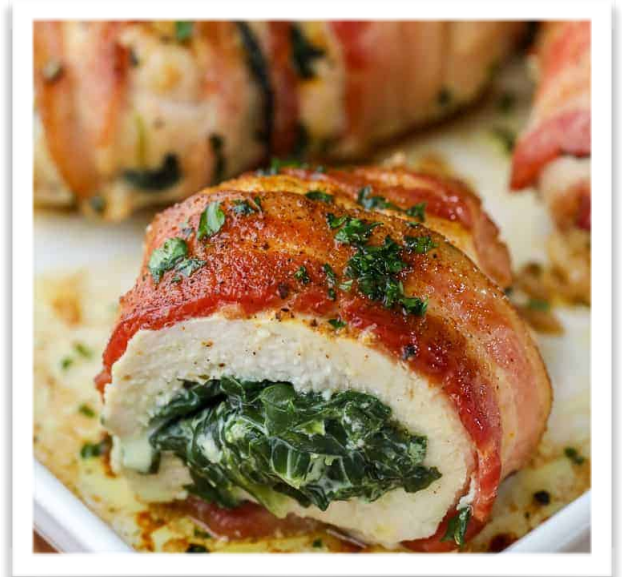
INGREDIENTS:

- 8 oz Fresh Baby Spinach
- 2 oz Swiss cheese (or mozzarella) sliced
- 2 tablespoons spreadable Cream Cheese (herb & garlic flavour if you like this)*
- Fresh Ground Black Pepper
- 4 Boneless Skinless Chicken Breasts
- 8 slices Unger Meats Bacon
- Chicken Seasoning of choice (optional)

**If you don't have flavoured cream cheese on hand, add a pinch of garlic powder, salt & pepper to taste.*

DIRECTIONS:

1. Preheat the oven to 375 degrees F.
2. Chop spinach and place in a non-stick pan over medium heat. Stir until wilted. Add cream cheese and stir until melted and creamy. Cool completely.
3. Butterfly chicken breast and pound to 1/2" thickness.
4. Divide the spinach mixture over each breast and top with one slice of Swiss cheese. Close chicken around the spinach and cheese. Wrap each breast with 2 slices of bacon and secure with toothpicks. Season with chicken seasoning if desired.
5. Bake in preheated oven for 35-40 minutes.



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