

Caprese Stuffed Chicken

Juicy chicken breasts stuffed with a delicious combination of tomatoes, mozzarella, and fresh basil, then baked to perfection.



Main Dish

35 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 1 medium tomato, sliced
- 2-3 fresh basil leaves
- 2-3 slices of mozzarella cheese
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Slice the chicken breast in half lengthwise, being careful not to cut all the way through.
- 3 Open up the chicken breast and layer the tomato slices, basil leaves, and mozzarella cheese on one side.
- 4 Fold the other side of the chicken breast over the filling and secure with toothpicks if needed.
- 5 Season the chicken with salt and pepper.
- 6 Place the stuffed chicken breast on a baking sheet and bake for 25-30 minutes or until the chicken is cooked through and the cheese is melted and bubbly.
- 7 Remove the toothpicks before serving.