

Cheesy Spinach Stuffed Chicken Breast

This delightful main dish features a succulent chicken breast stuffed with a creamy cheese and spinach filling. Perfect for a cozy dinner, it combines flavors and textures that will satisfy any cheese lover.



Main Dish

30 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast (200g)
- 50g cream cheese
- 30g grated mozzarella cheese
- 50g fresh spinach
- 1 clove garlic, minced
- Salt and pepper, to taste
- 1 tablespoon olive oil
- 1 teaspoon Italian herbs (optional)

Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 In a bowl, mix cream cheese, mozzarella, fresh spinach, minced garlic, salt, pepper, and Italian herbs.
- 3 Carefully slice a pocket into the chicken breast and stuff it with the cheese mixture.
- 4 Heat olive oil in a skillet over medium heat and sear the stuffed chicken for 3-4 minutes on each side until golden brown.
- 5 Transfer the chicken to a baking dish and bake for 15-20 minutes until cooked through and juices run clear.
- 6 Let it rest for a few minutes before serving.