

Cheesy Stuffed Chicken Breast

Tender chicken breast stuffed with a gooey cheese filling, baked to perfection.



Main Dish

40 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 1/4 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 1/4 cup bread crumbs
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried oregano
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Cut a pocket into the side of the chicken breast, being careful not to cut all the way through.
- 3 In a bowl, mix together the mozzarella cheese, Parmesan cheese, bread crumbs, garlic powder, dried oregano, salt, and pepper.
- 4 Stuff the cheese mixture into the pocket of the chicken breast.
- 5 Heat a skillet over medium-high heat and sear the chicken breast for 2-3 minutes on each side, until golden brown.
- 6 Transfer the chicken breast to a baking dish and bake in the preheated oven for 20-25 minutes, or until the chicken is cooked through and the cheese is melted and bubbly.
- 7 Serve hot and enjoy!