

Creamy Corn and Herb Stuffed Chicken Breast

A juicy chicken breast stuffed with a creamy corn and herb filling, baked to perfection. This dish combines sweet corn flavors with fresh herbs for a comforting main course.



Main Dish

35 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast (boneless, skinless)
- 1/2 cup corn kernels (fresh or frozen)
- 2 tablespoons cream cheese
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh chives
- 1 garlic clove, minced
- Salt and pepper to taste
- 1 teaspoon olive oil

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a small bowl, mix corn kernels, cream cheese, parsley, chives, minced garlic, salt, and pepper.
- 3 Carefully cut a pocket into the side of the chicken breast without cutting all the way through.
- 4 Stuff the pocket with the corn and cream cheese mixture.
- 5 Secure with toothpicks if needed, then season the outside with salt and pepper.
- 6 Heat olive oil in an oven-safe skillet over medium heat.
- 7 Sear the chicken breast on both sides until golden brown, about 3 minutes per side.
- 8 Transfer the skillet to the oven and bake for 15-20 minutes, or until the chicken is cooked through.
- 9 Remove toothpicks before serving and enjoy.