

Creamy Spinach–Stuffed Chicken Breast

Tender chicken breast filled with a creamy spinach mixture, baked to perfection. A flavorful and satisfying main dish.



Main Dish

35 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 1 cup fresh spinach
- 1/4 cup cream cheese
- 1 clove garlic, minced
- 1/4 cup shredded mozzarella cheese
- Salt and pepper to taste

Steps

- 1 Preheat oven to 375°F (190°C).
- 2 In a bowl, mix together spinach, cream cheese, garlic, mozzarella, salt, and pepper.
- 3 Cut a pocket into the side of the chicken breast.
- 4 Stuff the spinach mixture into the pocket.
- 5 Season the outside of the chicken breast with salt and pepper.
- 6 Place the chicken breast on a baking sheet.
- 7 Bake for 25–30 minutes or until chicken is cooked through.