

Creamy Spinach Stuffed Chicken

Tender chicken breasts filled with a creamy spinach mixture, baked to perfection.



Main Dish

35 min

Total time

Intermediate

Difficulty

350

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 1 cup fresh spinach, chopped
- 2 tbsp cream cheese
- 1/4 cup shredded mozzarella cheese
- Salt and pepper to taste
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1 tbsp olive oil

Steps

- 1 Preheat oven to 375°F (190°C).
- 2 In a bowl, mix chopped spinach, cream cheese, mozzarella cheese, salt, pepper, garlic powder, and paprika.
- 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, pepper, and paprika.
- 6 Heat olive oil in a skillet over medium-high heat.
- 7 Sear the chicken breast for 2-3 minutes per side.
- 8 Transfer the chicken to a baking dish and bake for 20-25 minutes, or until chicken is cooked through.
- 9 Serve hot and enjoy!