

Savory Spinach and Feta Stuffed Chicken Breast

This delightful dish features a juicy chicken breast stuffed with a creamy spinach and feta mixture, perfect for a nutritious and satisfying meal. Easy to prepare, it's ideal for a solo dinner or a special occasion.


35 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 large chicken breast
- 1 cup fresh spinach, chopped
- 1/4 cup feta cheese, crumbled
- 1 tablespoon cream cheese
- 1 clove garlic, minced
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1/2 teaspoon dried oregano

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a bowl, mix the chopped spinach, feta cheese, cream cheese, garlic, and oregano until well combined.
- 3 Carefully slice a pocket into the chicken breast and stuff it with the spinach and feta mixture.
- 4 Season the outside of the chicken with salt, pepper, and a drizzle of olive oil.
- 5 Place the stuffed chicken breast in a baking dish and bake for 25–30 minutes or until the chicken is cooked through and juices run clear.
- 6 Let rest for a few minutes before slicing and serving.