

PREP 15 min | COOK 25 min | SERVES 4

Stuffed Chicken Breast

- 4 Broad Oak Farms chicken breast fillets
- 150g Westacre Dairy spreadable cream cheese
- 1 cup baby spinach, roughly chopped
- 2 tsp Stonemill crushed garlic
- ¼ cup Westacre Dairy parmesan cheese, finely shredded
- 1 tsp Stonemill parsley flakes
- 1 tbsp The Olive Tree extra virgin olive oil
- ¼ tsp Stonemill salt
- Stonemill pepper, to taste

DIRECTIONS

1. Preheat oven to 200°C, or 180°C fan-forced. Line a baking tray with baking paper.
2. Cut a deep pocket into the side of each chicken breast, taking care not to cut all the way through.
3. Combine the cream cheese, spinach, garlic, parmesan and parsley in a bowl.
4. Divide the filling between the chicken breasts and gently press the openings closed.
5. Place the chicken on the prepared tray. Drizzle with olive oil and season with salt and pepper.
6. Bake for 22–25 minutes, or until golden and cooked through.
7. Rest for 5 minutes before slicing and serving.

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Good Different

Tip: Secure each chicken breast with toothpicks if needed to help keep the creamy filling inside during cooking.