



Peppercorn Mushroom Stuffed Chicken

Servings: 4, Prep time: 15 minutes, Cook time: 35 minutes

Ingredients

Mushrooms in Peppercorn Sauce	1 package
Chicken Breast	4 each
Bread Crumbs	¼ cup
Spinach, cooked	1 cup
Cream Cheese	¼ cup
Parmesan Cheese, shaved	2 cups
Mozzarella Cheese	½ cup
Salt and Pepper	to taste
Olive Oil	as needed

Instructions

In a food processor combine the spinach, bread crumbs, cream cheese and ¼ cup of the parmesan, pulse for 30 seconds, mix in the mushrooms in peppercorn sauce.

Make a small slit in the side of the chicken breast and using the back end of a butter knife insert into slit and press into edges.

Stuff chicken breasts with filling and close up slit with a toothpick.

Rub chicken with salt, pepper and olive oil, bake at 350 degrees for 15 minutes.

Mix remaining parmesan with mozzarella and spread on top of chicken, place under broiler until melted and bubbly.