



Garden Fresh Farm Recipes

Chicken Breasts Spinach Stuffed

These spinach stuffed chicken breasts are loaded with cream cheese, fresh spinach, and Parmesan cheese.

Ingredients:

- 2 chicken breasts
- 1 tablespoon olive oil
- 1 tesapoon paprika
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- 4 ounces cream cheese, softened
- ¼ cup grated Parmesan
- 2 tablespoons mayonnaise
- 1 ½ cups chopped fresh spinach
- 1 teaspoon garlic, minced
- ½ teaspoon red pepper flakes
- 1 teaspoon lemon pepper
- 1 teaspoon rosemary
- Black pepper (to taste)

Instructions:

Preheat oven to 375 degrees.

Place the chicken breasts on a cutting board and drizzle with olive. Add the paprika, garlic powder, black pepper and onion powder to a small bowl and stir to combine. Sprinkle evenly over both sides of the chicken.



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Use a sharp knife to cut a pocket into the side of each chicken breast.
Set chicken aside.

Add cream cheese, Parmesan, mayonnaise, spinach, garlic, red pepper, lemon pepper, rosemary, black pepper and remaining $\frac{1}{2}$ teaspoon of salt to a small mixing bowl and stir well to combine.

Spoon the spinach mixture into each chicken breast evenly.
Place the chicken breasts in a 9x13 baking dish. Bake, uncovered, for 25 minutes or until chicken is cooked through.