



Garden Fresh Farm Recipes

Lasagna Spinach Stuffed Chicken

This cheesy chicken recipe tastes like a plate full of lasagna. It's stuffed with a mixture of spinach, ricotta and mozzarella and topped off with marinara and more cheese.

Ingredients:

- 2 large chicken breasts about 6 ounces each
- 1 tablespoon olive oil
- 1 1/2 teaspoons Italian seasoning divided
- 1 teaspoon garlic powder
- 1 teaspoon salt divided
- 1 cup ricotta cheese
- 1 1/2 cup cooked, chopped spinach
- 1 1/2 cups grated mozzarella divided
- 1 teaspoon basil
- 2 teaspoons oregano
- Egg
- Black pepper (to taste)
- 2 tablespoons parsley
- 2 cups marinara

Instructions:

Preheat oven to 375 degrees. Spray a 9x13 baking dish with non-stick spray.



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Place the chicken on a cutting board and use a sharp knife to cut a deep pocket into the side of each breast.

Drizzle chicken with olive oil and season with 1/2 teaspoon Italian seasoning, garlic powder, and 1/2 teaspoon of salt.

Add the ricotta, 1/2 cup of mozzarella, parsley, basil, oregano, spinach, egg and 1/2 teaspoon of salt in a mixing bowl and stir well to combine.

Stuff the ricotta mixture into each chicken breast and place the chicken in the prepared dish.

Spoon the marinara evenly over the chicken breasts.

Bake for 30 minutes and then sprinkle the remaining 1 cup of mozzarella over the top of the chicken. Continue baking for 5 minutes or until chicken is cooked through.

Serve immediately with additional parsley sprinkled on top, if desired.