

# **Stuffed Chicken Breast**

**Makes 4 servings**

## **Ingredients**

Chicken Breast, halved, boned	2 each
Bacon, sliced, diced	6 each
Onion, diced	1 each
Fresh Spinach, chopped	8 ounces
Salt	To Taste
Pepper	To Taste

## **Method of Preparation**

1. Gather all ingredients and equipment
2. Cut the whole chicken breast in half
3. Pound each half breast between two pieces of plastic wrap
4. Add diced bacon to a sauté pan over medium heat
5. Cook bacon until crisp
6. Remove the bacon with a slotted spoon and add diced onion to the bacon fat
7. Cook onion until translucent, about 2 minutes
8. Add chopped spinach to the cooked onions in the sauté pan
9. Cook until the spinach is completely wilted
10. Removed from the heat and add the cooked bacon
11. Add  $\frac{1}{4}$  of the spinach/bacon mixture to each of the pounded chicken breasts
12. Roll the breasts
13. Season and baked at 350 degree for 20-25 minutes  
(internal temperature of 165 degrees)