

FROZEN BREASTS STUFFED 8 WAYS

F EASY

Last Modified: 02/15/2016

PREP: 15 Min
COOK: 20 Min
STOVETOP

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Frozen	Chicken Breasts (Skinless / Boneless)	Thawed
1	Recipe	Chosen Stuffing (Below)	
1	Tbsp	Olive Oil	
1/4	Tsp	Kosher Salt	
1/4	Tsp	Freshly Ground Black Pepper	

PIMENTO - CHEDDAR - BACON STUFFING

1/2	Cup	Sharp Cheddar Cheese (Shredded)	Divided
2	Slices	Thin Sliced Bacon	Crumbled
1	Tbsp	Pimentos (Drained)	Fine Chop
2	Tsp	Mayonnaise (Hellmann's)	

TUSCANY STUFFING

4	Oz	Fontina Cheese	Crumbled
1/2	Cup	Roasted Red Peppers	Drained
12	Whole	Fresh Sage Leaves	
4	Tbsp	All Purpose Flour	
1/2	Cup	Dry White Wine (Chablis)	
OR			
1/2	Cup	Chicken Stock (Swanson)	

HERB - GARLIC - CREAM CHEESE STUFFING

2	Oz	Cream Cheese (Philadelphia)	Softened
1	Tbsp	Fresh Italian Parsley Leaves	Fine Chop
1	Tbsp	Fresh Dill Leaves	Fine Chop
1	Tbsp	Fresh Chives	Thin Sliced
2	Cloves	Garlic	Minced

PIZZA STUFFING

2	Tbsp	Pepperoni	Fine Chop
2	Tbsp	Mozzarella Cheese	Shredded
1	Tbsp	Yellow Onion	Fine Dice
1	Tbsp	Tomato Paste (Contadina)	
2	Tsp	Italian Seasoning Mix (Crushed)	Divided

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SMOKY DRIED TOMATO - CAPER STUFFING			
2	Tbsp	Smoked Mozzarella Cheese	Shredded
4	Tbsp	Romano Cheese (Grated)	Divided
2	Tbsp	Sun Dried Tomatoes (Oil Packed)	Fine Chop
1	Tbsp	Capers	Drained
2	Cloves	Garlic	Minced

PESTO - WALNUT STUFFING			
1/4	Cup	Parmesan Cheese	Shredded
2	Tbsp	Walnuts	Fine Chop
2	Tbsp	Processed Pesto Of Choice	Divided

LEMON - FETA STUFFING			
1/2	Cup	Feta Cheese (Crumbled)	Divided
1	Tsp	Lemon Zest	

SMOKED GOUDA - GREEN ONION STUFFING			
1/2	Cup	Smoked Gouda Cheese (Shredded)	Divided
4	Tbsp	Green Onion (Greens) (Thin Sliced)	Divided

PREPARATION

FACTOID	Quick, easy and 8 different and delicious ways to dress up the flavor of those always blah frozen Chicken Breasts.
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TOOLS	1) Large Stainless Steel Skillet & Lid
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PREP	<p>1) When you leave for work in the morning, place 4 frozen Chicken Breast halves sealed in plastic wrap in the refrigerator to thaw.</p> <p>OR</p> <p>2) When you get home, seal 4 Frozen Chicken Breast Halves in a zip lock bag and run under cold water until completely thawed.</p>
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1	Using a sharp knife, cut a large pocket in the side of each Chicken Breast half in the thickest part. Being careful to NOT slice through to the opposite side. Spoon 1/4 of the chosen Filling into each pocket. Sprinkle the Chicken generously with Salt and Pepper
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2	PIMENTO - CHEDDAR - BACON STUFFING: Mix together 1/4 cup of Cheddar Cheese, the Bacon, Pimentos and Mayonnaise. Stuff the mixture into the pocket in each Chicken Breast. After cooking, Sprinkle the tops with the remaining Cheddar Cheese and let them stand until the Cheese has melted.
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2	TUSCANY STUFFING: Layer the Fontina Cheese, Pepper halves and Sage Leaves inside each Pocket. Roll the Stuffed Breasts in Flour and cook.
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2	HERB - GARLIC - CREAM CHEESE STUFFING: Mix together the Cream Cheese, Parsley, Dill, Chives and Garlic. Stuff the mixture into the pocket in each Chicken Breast. After cooking, Sprinkle the tops evenly with a few additional fresh Herbs.
2	PIZZA STUFFING: Crush the Italian Seasoning between 2 spoons to release it's flavors. Stir together the Pepperoni, Mozzarella Cheese, Onions, Tomato Paste and 1 teaspoon of the Italian Seasoning. Stuff the mixture into the pocket in each Chicken Breast. After cooking, Sprinkle the tops evenly with the remaining Italian Seasoning.
2	SMOKY DRIED TOMATO - CAPER STUFFING: Mix together the Mozzarella Cheese, 2 tablespoons of the Romano Cheese, Dried Tomatoes and Garlic. Stuff the mixture into the pocket in each Chicken Breast. After cooking, sprinkle the tops evenly with the remaining Romano Cheese.
2	PESTO - WALNUT STUFFING: Stir together 1 tablespoon of the Pesto, the Parmesan Cheese and the Walnuts. Stuff the mixture into the pocket in each Chicken Breast. After cooking, spread the remaining Pesto on top of each Breast.
2	LEMON - FETA STUFFING: Mix together 1/4 cup of Feta Cheese and the Lemon Zest. Stuff the mixture into the pocket in each Chicken Breast. After cooking, sprinkle the tops evenly with the remaining Feta Cheese.
2	SMOKED GOUDA - GREEN ONION STUFFING: Mix together 1/4 cup of Gouda Cheese and 2 tablespoons of Green Onions. Stuff the mixture into the pocket in each Chicken Breast. After cooking, sprinkle the tops evenly with the remaining Gouda Cheese and Green Onions.
3	In a large stainless steel skillet (NOT non-stick) over medium high heat, heat the oil until it shimmers. Add in the stuffed Breasts and brown them nicely on all surfaces, about 18 to 20 minutes (165 degrees in the center). Remove the Chicken to a serving platter and cover them with aluminum foil to keep warm.
SERVE	Serve while hot with side dishes of your choice.