



Spinach-Stuffed Chicken Breasts

Prep: 25 min. | Total: 1 hr.

- 1-1/2 cups water
- 6 Tbsp. *Kraft Signature* Roasted Red Pepper with Parmesan Dressing, divided
- 1 pkg. (10 oz.) spinach leaves, stems removed, chopped
- 1 pkg. (6 oz.) *Stove Top* Stuffing Mix for Chicken
- 6 small boneless skinless chicken breasts halves (1-1/2 lb.), pounded to 1/4-inch thickness
- 1/2 cup *Kraft* Shredded Mozzarella Cheese

1 PREHEAT oven to 350°F. To prepare stuffing, bring water and 2 Tbsp. of the dressing to boil in large skillet on medium-high heat. Stir in stuffing mix, spinach and peppers; cover. Remove from heat. Let stand 5 min. Set aside.

2 PUT 2 chicken breast halves in a large, freezer weight resealable bag. Pound the chicken with the side of a heavy can, rolling pin, or meat mallet until chicken is 1/4-inch thick. Repeat process in the same bag with remaining chicken breasts, 2 at a time.

3 PLACE pounded chicken breasts, smooth-side down, on a cutting board. Spread each chicken breast with 1/8 of the stuffing mixture.

4 ROLL chicken breasts, starting at the narrow end, as tightly as possible around stuffing mixture.

5 PLACE in 13x9-inch baking dish seam-sides down, as this allows the chicken to hold together nicely. Pour remaining dressing evenly over chicken and bake for 30 min.

6 SPRINKLE with cheese. Bake an additional 5 min. or until cheese is melted and chicken is cooked through (internal temperature 170°F).

Makes: 6 servings, 1 stuffed chicken breast each.

Nutrition (per serving): Calories 300, Total fat 7g, Saturated fat 2.5g, Sugars 4g, Protein 32g, Vitamin A 100%DV, Vitamin C 15%DV, Calcium 15%DV, Iron 20%DV

