

Stuffed Chicken Breast



Ingredients:

- 10 boneless skinless Chicken Breasts
- Kosher salt
- Freshly ground black Pepper
- 8 oz Cream Cheese, softened
- 1 cup frozen Spinach, defrosted, drained & squeezed
- $\frac{3}{4}$ cup canned Artichoke Hearts, chopped
- 2 cups shredded Mozzarella, divided
- Pinch crushed red Pepper flakes
- 10 strips Bacon, cut into strips
- 4 tbsp EVO Oil

Instructions:

Preheat oven to 400°.

Line a large baking sheet with foil.

Make slits widthwise in chicken, being careful not to cut all the way through.

Season with salt and pepper & place on prepared baking sheet.

In a medium bowl, combine cream cheese, spinach, artichokes, and 1 cup of mozzarella.

Season with salt, pepper, and a pinch of red pepper flakes.

Fill every other slit with cream cheese mixture and fill remaining slits with a piece of bacon.

Sprinkle remaining $\frac{1}{2}$ cup mozzarella on top and drizzle with oil.

Bake until chicken is cooked through and bacon is crispy, 35 minutes.

Note: Squeeze spinach to remove all water.
Excess water will only subtract from all that flavor packed into this dish.