

*A Recipe from...*



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## **HERB & GARLIC CHEESE-STUFFED CHICKEN BREAST**

- 1 EGG
- 1/4 TSP. GARLIC & SEA SALT (GRINDER)
- 1/4 TSP. GARLIC GOURMET PEPPER (GRINDER)
- 1 TBSP. GARLIC & HERB DIP
- 1 CUP PLUS 1 TBSP. BREAD CRUMBS
- 1/2 CUP SHREDDED GRUYERE CHEESE (ABOUT 2 OZ.)
- 4 BONE-IN CHICKEN BREAST HALVES (ABOUT 2.5 LBS.)

Preheat oven to 450 F. Combine Garlic & Herb Dip and bread crumbs.

Coat shallow roasting pan or jelly roll pan with cooking spray.

In shallow bowl, lightly beat eggs with Garlic Sea Salt and Garlic Gourmet Pepper (from grinders). Place 1/2 cup Garlic & Herb seasoned bread crumbs in another bowl. In small bowl, combine cheese with remaining bread crumbs.

Using small sharp knife, cut a pocket into thickest portion of each chicken breast and fill each with 2 tbsp. cheese mixture. Smooth outside edge of each breast to seal.

Dip breasts one at a time into beaten egg, then gently roll in seasoned bread crumb mixture to coat evenly. (Lightly press bread crumbs on to chicken)

Place coated chicken breasts on pan and coat with cooking spray. Bake until crispy, browned, & juicy and juices run clear...about 20 - 30 minutes.