

# Stuffed Chicken Breasts



Delicious. Every time.

**Prep time:** 10 minutes

**Cook Time:** 30 minutes

Serves 4

## Ingredients:

- 1 packet ROYCO Four Cheeses dry pour over sauce
- 1 Tbs oil for frying
- 1 onion, finely chopped
- 150 gr bacon, sliced
- 300 gr spinach, rinsed and dried
- 4 chicken breasts
- 1 Tbs olive oil



## Cooking Instructions:

1. Pre heat the oven to 180 C.
2. Make up sauce to pack instructions, using only  $\frac{3}{4}$  the amount of water, and set aside.
3. Heat a large non stick pan over a medium heat. Fry the onion and bacon in a bit of oil for 5 – 10 minutes until browned. Add the spinach and stir-fry until wilted. Tip into a sieve to drain.
4. Make slits down the length of each chicken breast and open up.
5. Squeeze any excess moisture out of spinach mixture and stir into the ROYCO sauce. Divide mixture between the chicken breasts and close gently; securing with a toothpick.
6. Brush with olive oil and bake in the oven for 25 minutes. Serve with crusty bread and salad.