

# Pepperoni-Stuffed Chicken Breasts

## Ingredients

### Stuffed Chicken Breasts

4 boneless skinless chicken breasts (1 lb) SAVE \$

12 slices turkey pepperoni

1/2 cup shredded part-skim mozzarella cheese (2 oz)

Cooking spray

1/4 cup Progresso™ Italian style panko crispy bread crumbs

### Mixed Greens Salad

2 cups mixed salad greens

1/4 cup light balsamic dressing

## Directions

1 Heat oven to 375°F. Line cookie sheet with foil. Place chicken breasts flat on cutting surface. With knife parallel to cutting surface, cut lengthwise slit in each chicken breast, forming a pocket, keeping other 3 sides intact. Stuff each chicken breast with pepperoni and mozzarella cheese, pressing edges of each chicken breast to seal.

2 Place chicken breasts on cookie sheet. Spray tops of chicken with cooking spray. Sprinkle bread crumbs evenly over chicken

breasts. Spray with cooking spray.

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3 Bake 20 to 25 minutes or until juice of chicken is clear when center of thickest part is cut (at least 165°F). Serve chicken with salad greens tossed with dressing.