

# Roasted Pepper and Garlic Stuffed Chicken Breast

## Ingredients

- 4 skinless, boneless chicken breasts
- 3 tsp olive oil
- 2 Tbsp dark chili powder (plus more if needed)
- 1 tsp kosher salt (plus more to taste)
- 1/2 tsp black pepper
- 12 cloves garlic (large, peeled)
- 8 slices roasted peppers (each slice is about 1/4 of a bell pepper; homemade or store-bought)
- 1/4 cup chicken broth (or vegetable broth)
- 1 Tbsp dried parsley (or any other herb of choice, like oregano, thyme, basil, etc.)

## Instructions

- To prepare the roasted garlic, place peeled garlic cloves on a sheet of aluminum foil, sprinkle with 2 tablespoons of olive oil and 1/2 tsp each kosher salt and black pepper. Wrap in foil tightly and bake at 375F for one hour. Let cool a little, unwrap and set aside. The garlic can be prepared a day or two in advance.
- Using a sharp knife, slice the breasts lengthwise, making pockets. Do not cut all the way and leave about 1/2" uncut on each side other than the opening of the pocket.
- Rub the chicken breasts with 1 teaspoon of olive oil and season

with salt and pepper all over.

- Stuff each breast with two slices of roasted peppers, then the roasted garlic cloves. Leave the garlic cloves sticking out a little, it will make for a much more interesting presentation.
- Transfer the chicken breasts into a 9" by 13" baking dish.  
Carefully pour in the chicken broth. Try to not pour over the chicken breasts so as to not wash off the seasonings.
- Sprinkle the tops of the chicken breasts with chili powder and gently rub to ensure even coverage. The chili powder is not absolutely required in this recipe but it adds more flavor and a nice color. You can substitute it with paprika if you don't have chili powder on hand.
- Sprinkle dry herbs on top and drizzle with the remaining 2 teaspoons of olive oil. The herbs add more flavor but they do darken quite a bit during baking. You can skip them if you want.
- Bake at 325F for 45 minutes, or until the internal temperature of the chicken breasts has reached 160F. Let rest of 5 minutes. Drizzle with pan juices and serve with your favorite side dish.

source: [cravingtasty.com](http://cravingtasty.com)