



TEAM FOUR
FOODSERVICE

4⁴
VALUE[®]



Mediterranean Stuffed Chicken Breast

Yield: 10 servings

Ingredients:

2/3 cup PHILADELPHIA CREAM CHEESE (USF# 16006 – 6/3#)

2/3 cup Crumbled Feta Cheese

2/3 cup Sundried Tomatoes, julienned

1/4 cup Basil Pesto

10 each, 5-ounce Boneless Skinless Chicken Breast

2 each Eggs

1/2 cup Milk

1/2 cup Flour

1 teaspoon Salt

½ teaspoon Black Pepper

1 ¼ cups Italian Breadcrumbs

1 ½ tablespoons Olive Oil

Directions:

1. Preheat oven to 400 F.
2. In a mixing bowl, combine the cream cheese, feta cheese, sundried tomatoes and pesto.
3. Cut a horizontal slit on the long side of each chicken breast to form a pocket.
4. Divide the cheese filling and stuff each chicken breast.
5. Prepare an egg wash by lightly beating the egg and milk.
6. Season the flour with the salt and pepper and place the flour and breadcrumbs into shallow dishes. Bread each chicken breast by coating in the flour, dipping in the egg wash and then coating with the breadcrumbs.
7. Heat oil in a large skillet over medium heat. Add the chicken breast and cook until lightly browned on each side. Transfer the chicken breast to a prepared baking pan and bake for about 15 minutes or until an internal temperature of 165 F. is reached.

Recipe and photo courtesy of Kraft Heinz