

Stuffed Chicken Breasts

Description

I have made this dish for many years and my family always loves it!

Summary

Yield: 6

Source: Rhonda Rae

Prep Time: 30 minutes

Category: Main Dish

Ingredients

- 1 cup part skim milk ricotta cheese
- 3/4 cup finely chopped walnuts
- 1/2 cup grated parmesan cheese
- 1/2 cup dry bread crumbs
- 1 tsp dried oregano
- 6 boneless chicken breasts
- 2 tbsps vegetable oil

Instructions

- Preheat oven to 350 degrees F. Lightly grease a large baking dish.
- In a bowl, mix the ricotta cheese, walnuts, Parmesan cheese, bread crumbs, and oregano.
- Loosen the skin on the chicken breasts to form a pocket, and stuff with the ricotta cheese mixture. Arrange the chicken breasts in a single layer in the prepared baking dish, and brush with oil.
- Bake 45 minutes in the preheated oven, or until the chicken is no longer pink and juices run clear.