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Spicy Tuscan-stuffed Chicken

Ingredients:

3 Chicken breasts

1 Bulb of roasted garlic

1 Roasted jalapeno pepper

4 Slices cooked bacon

~12 Smoky sun-dried tomatoes

~12 Artichoke heart halves

3/4 cup Cheddar cheese (your preferred brand)

Olive oil

Salt

Pepper

Garlic powder

Onion powder

Directions:

1. Mash roasted garlic cloves; Dice roasted jalapeno (remove as much seeds as you want for your level of spiciness); Squeeze water out of artichoke hearts then chop; Chop bacon & sun-dried tomatoes. Mix all these ingredients together.
2. From the fatter end of the chicken breast, cut a deep pocket as far as you can without cutting through the chicken. Divide the mixture equally and stuff the chicken. Secure with toothpicks. On both sides, brush with olive oil and season with above seasonings.
3. Grill for 7-8 minutes each side. Then place in casserole dish, cover with aluminum foil, and bake at 375° for 30 minutes. .