



Spinach & Artichoke Dream Chicken

SERVINGS: 4

PREPPING TIME: 20 MINS

COOKING TIME: 30 MINS

Ingredients

4 chicken breasts,
butterflied and pounded
thinly
16oz ricotta
5 oz spinach
12 artichoke hearts
½tsp salt
½tsp white pepper
1tbsp olive oil
whole bulb of garlic
½cup parmesan cheese
½cup shredded asiago
cheese
dried rosemary

Directions

1. Take garlic bulb, cut about a ½ inch from the top, cover in olive oil and wrap tightly in tin foil. Cook at 400 degrees for about 45 minutes.
2. Preheat oven to 425 degrees.
3. Butterfly chicken breast and pound with meat mallet until about ½ inch thick.
4. In a food processor on low-speed blend ricotta cheese, asiago cheese, parmesan cheese, salt, pepper, roasted garlic, and olive oil.
5. After on low speed add in artichokes and spinach until artichokes and spinach have been chopped in.
6. Stuff chicken with ricotta mixture, form chicken and sprinkle with salt, pepper, rosemary and olive oil.
7. Bake for 30 minutes or until chicken is cooked all the way through to 165 degrees.

Each bite of this chicken dish offers a balance of rich, velvety texture and vibrant, herbaceous flavor—perfect for a cozy dinner or an impressive centerpiece at your next gathering