



cheese Love

BROCCOLI CHEDDAR STUFFED CHICKEN BREASTS

INGREDIENTS

- 2 cups broccoli, chopped
- 1 1/2 cups Cheese Love Cheddar Cheese
- Salt
- Pepper
- 2 cloves garlic
- 3 tbsp mayonnaise
- 4 Chicken breasts
- 1 tbsp paprika
- 1 tbsp mixed herbs
- 2 tbsp oil

INSTRUCTIONS

- 1** In a bowl, mix together broccoli, cheddar cheese, salt, pepper, garlic and mayonnaise.
- 2** Make a slit into the chicken breast to create a pocket. Stuff the pocket with a generous amount of the broccoli cheese mixture and secure it with 2 toothpicks.
- 3** In a small bowl, mix together paprika, mixed herbs, salt and pepper. Sprinkle this mixture over the chicken breasts and rub in.
- 4** Heat oil in a pan and add the chicken breasts. Cook for 3-5 minutes on each side and then cover the pan with aluminum foil.
- 5** Place the pan in a preheated oven at 180C and bake for 25 minutes.
- 6** Serve.