

Broccoli Cheese Stuffed Chicken

Broccoli Cheese Stuffed Chicken Ingredients:

2 cups fresh broccoli florets

1 cup fresh pre-sliced baby portabellas

1 (6oz) packet refrigerated four cheese bread crumb mix,
divided

1 (15-oz) jar light Alfredo sauce, divided

1 ¼ lb boneless chicken cutlets

3 tablespoons light mayonnaise

½ teaspoon kosher salt

¼ teaspoon pepper

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Prep

Preheat oven to 375 degrees.

Chop broccoli and mushrooms into small bite-size pieces.

Open bag of bread crumb mix and combine contents until blended.

Steps

1. Combine broccoli, mushrooms, 1 cup bread crumb mix, and 1 cup alfredo sauce. Spread remaining $\frac{3}{4}$ cup alfredo sauce in 2-quart baking dish.
2. Coat both sides of chicken with mayonnaise, salt and pepper. Place $\frac{1}{3}$ cup broccoli mixture in center of each cutlet, roll chicken around stuffing, and place seam-side down into baking dish. Add remaining broccoli mixture around chicken.
3. Sprinkle remaining $\frac{1}{2}$ cup bread crumb mix over top of chicken. Bake 25-30 minutes. Serve

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