

# Goat Cheese and Spinach stuffed Chicken Breasts

Makes 4

- 2 large SAMS Club chicken breasts with the fat trimmed off
- 2 oz goat cheese
- 2 oz cream cheese
- spinach (about a handful)
- 4-8 slices of bacon, depending on if you want 1 or 2 on each piece
- salt, pepper, garlic to season chicken
- Basil and Parsley for the cheese mixture

Preheat oven to 400°.

Take a small handful of spinach and roughly chop it up. Put the goat cheese into a small bowl and begin to soften it with a fork (you may want to microwave it for 15 seconds to make it easier to work with). Once it's soft enough to easily mush, add the spinach, bit by bit, until you get to a ratio you like. Set aside.

Slice each large chicken breast into 2 equal pieces that you can pound flat. Put one piece at a time in a large gallon ziplock bag and pound each piece of the chicken flat.

Spread the goat cheese mixture over one half of the chicken and kind of fold it over and roll it up.

Lay the strips of bacon (1-2) flat on the table and place the chicken on top of them, then fold the bacon over the sides. Alternatively, you could lay them just over the top. This will give you crispier bacon, but wrapping the meat completely seals in the juices, giving you moist, flavorful chicken.

Place the chicken on a broiler pan (put aluminum foil on the bottom pan for easy grease cleanup!) and bake at 400° for 35-40 minutes, or until bacon has crisped up a little bit.

