

Oven Roasted Stuffed Chicken Breasts

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

Learn how long to cook stuffed chicken breasts with this recipe that always impresses dinner guests The chicken breasts are stuffed with a ricotta cheese and walnut mixture

Ingredients

- - 1 cup part skim milk ricotta cheese - $\frac{3}{4}$ cup finely chopped walnuts - $\frac{1}{2}$ cup grated Parmesan cheese - $\frac{1}{2}$ cup dry bread crumbs - 1 teaspoon dried oregano - 6 boneless chicken breast halves
- with skin - 2 tablespoons vegetable oil

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Dotdash Meredith Food Studios
Lightly grease a large baking dish. Dotdash Meredith Food Studios Mix ricotta cheese
2. walnuts
3. Parmesan cheese
4. bread crumbs
5. and oregano in a bowl. Dotdash Meredith Food Studios Loosen the skin on the chicken breasts to form a
pocket
6. and stuff with the ricotta cheese mixture. Dotdash Meredith Food Studios Arrange chicken breasts in a
single layer in the prepared baking dish
7. and brush with oil. Dotdash Meredith Food Studios Bake in the preheated oven until chicken is no longer
pink and juices run clear
8. about 45 minutes. Dotdash Meredith Food Studios