

Cream Cheese Chicken

Amount Measure Ingredient -- Preparation Method

Boneless skinless chicken breast
cream cheese
baby spinach, fresh or fresh asparagus
Italian seasoning
minced garlic or garlic powder
Salt and pepper
olive oil

Marinate chicken breasts overnight seasoned with salt and pepper and a little olive oil. Pound out to 1/4 inch thickness. Season with Italian seasoning, garlic or garlic powder and some onion powder if desired. (I use Paula Dean's seasoning which is salt, pepper, and garlic powder.) Place spinach leaves or asparagus stalks on chicken. Roll cream cheese into log pieces and place on top of veggie. Roll all together and place seam side down in pan. Top with a little more seasoning and a little bit of butter slivers to keep chicken moist.

Bake 325 until done about 25- 30 minutes for a small batch. Longer for more. Do not crowd in the pan. Enjoy.

Description:

"AN ELEGANT PRESENTATION"

NOTES : Tina says can use celery salt and crushed red pepper flakes to kick things up a notch. Also, you can use stove top stuffing mix instead of cream cheese.