

## Herb & Garlic Stuffed Chicken

- 8 oz. cream cheese
- 1 tablespoon minced garlic
- 1 tablespoon parsley, chopped
- 1/2 tsp. pepper
- 1-2 tablespoons fresh basil, chopped
- 1/4 tsp. salt
- 8 chicken breasts
- 2 eggs, beaten
- Bread crumbs, seasoned with salt & pepper.
- 1 tablespoon each of butter and olive oil



Pound the chicken breasts until thin and uniform in thickness. Combine cream cheese and herbs together. Place several teaspoons of the cheese mixture on the chicken. You don't want to waste any, so divide up the cheese before you start rolling! Fold over the chicken and roll up. You may want to secure the roll-up with a toothpick. Coat the chicken in the beaten eggs and then in the bread crumb mixture. In a saute pan or frying pan, heat butter and olive oil. Brown the chicken 1-2 minutes on each side. Transfer to baking pan and bake for 15-20 minutes at 350 degrees. A nice nutty brown rice and fresh green beans make a delicious meal that will appeal to all ages!