

Stuffed Chicken with Bacon & Spinach

Bacon – three strips

4 Skinless Boneless Chicken Breasts or Thighs

Szeged Chicken Rub, about 1 teaspoon*

Mozzarella Cheese, 1 small slice for each chicken piece

Baby Spinach, 6-8 leaves per piece of chicken

Fresh Basil, 1 large leaf per piece of chicken

Salt & Pepper to taste

Olive Oil to drizzle



- Preheat oven to 350°.
- Cut the bacon into ½-inch pieces and fry until crisp. Drain on a paper towel.
- Spread out the chicken pieces and pound flat between two layers of plastic wrap.
- Sprinkle about ¼ teaspoon Szeged Chicken Rub onto each chicken piece.
- Lay several spinach leaves on the end of each chicken piece.
- Put one leaf of fresh basil on top of spinach.
- Put slice of Mozzarella cheese on top of basil.
- Sprinkle bacon pieces over Mozzarella.
- Roll each chicken piece up tightly, enclosing the fillings. Insert toothpicks or use oven-proof binders to prevent unrolling.
- Place in baking dish coated with cooking spray; season with salt and pepper to taste. Drizzle with olive oil.
- Bake in preheated oven for 15 minutes.
- Set oven to broil and continue cooking for another 5-10 minutes.
- Remove from oven and slice chicken rolls to serve.

* Szeged brand seasonings are available in most grocery stores; however, if you cannot find it you can substitute any dry herbs or seasonings of your choice – perhaps an Italian seasoning mixture.

http://deharris.com/Recipes/Poultry/Stuffed_Chicken.html