

Easy Cheesy Stuffed Chicken Breasts

These chicken breasts are not only easy, they're delicious! In fact, they're currently my youngest daughter's favorite thing I make...that's some big praise right there!

Ingredients:

- 4 boneless, skinless chicken breasts
- ½ c. wilted spinach (or frozen spinach, thawed and thoroughly drained)
- ½ c. feta cheese, crumbled
- ¼ c. red onion, finely chopped
- 1 tsp dry oregano
- 1/8 tsp freshly ground sea salt
- 1/8 tsp freshly ground black pepper
- ½ c. grated cheddar cheese

Preheat oven to 400 degrees Fahrenheit.

Cover work surface with parchment or waxed paper. Slice slits in each chicken breast about 1 inch apart, being careful not to cut right through.

In a bowl, combine wilted spinach, crumbled feta cheese, red onion, dry oregano, salt and pepper. Stir to combine. Spoon a small amount of filling into each of the slits in the chicken breasts.

Place chicken breasts on large baking sheet and top each breast with about 1/8 c. shredded cheddar. Bake in 400 degree Fahrenheit oven for 25-30 minutes. Serve and enjoy!