



## RWC Garden Crisp Stuffed Chicken Breast

**MAKES:** 4 servings

**TIMING:** 1 hour

### INGREDIENTS:

- 4 chicken breasts
- 8 oz. Garden Crisp
- ½ cup flour
- 2 eggs
- 1 cup Panko breadcrumbs
- 1 tsp. cayenne
- 1 tsp. garlic powder
- 1 tsp. black pepper
- 1 tsp. onion powder
- Salt
- Grapeseed oil



### DIRECTIONS:

1. First, slice the side of the chicken breast almost all the way through leaving the other side connected, butterflying the chicken breast. Lay down a sheet of plastic wrap and place the chicken breast on it, folding over the other half of plastic wrap on top, then pound with a tenderizer or a heavy pan until the breast is about ½” thin. Next place about 2 oz. of Garden Crisp into the center of each flattened breast and close, pressing to spread cheese, making sure to not push any out.
2. Assemble the breading station by combining the flour and spices in a bowl, whisking eggs in a separate bowl and panko in the final bowl. Season

chicken on both sides with salt and pepper and coat with flour, then egg, then panko and place on a small baking sheet. Place the breaded chicken breasts in the fridge for about 15 minutes.

3. In a large sauté pan, coat the bottom with about ½” of oil and heat on medium-high. When oil is hot, place in the breaded chicken breasts and cook for about 3 minutes on each side until golden brown. Remove from the pan. Serve with your favorite sides or a salad and enjoy!