



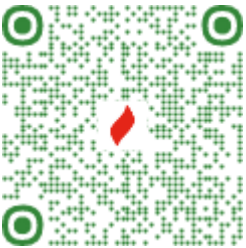
Stuffed Chicken Breasts with Mozzarella, Spinach, and Sun-Dried Tomatoes

🕒 40–45 Min 

Ingredients 4 Portions

♦ = Kotányi Produkte

2	Chicken breasts (600 g)
120 g	Fresh mozzarella
100 g	Baby spinach
2 tbsp	Grated parmesan
8	Sun-dried tomatoes in oil
1.5 tbsp	♦ Grilled Poultry Seasoning Mix
20 ml	Olive oil
	Toothpicks or kitchen twine



Preparation

- 1 Slice the chicken breasts lengthwise, but don't cut all the way through one side – you want to create a pocket for stuffing. Lightly pound the meat with a meat mallet and rub the Grill Chicken seasoning inside and out.
- 2 In a pan with a little olive oil, briefly sauté the spinach until it wilts and releases water. Let it cool. Slice the mozzarella and cut the sun-dried tomatoes into strips.
- 3 Fill each chicken pocket with half of the spinach, tomato strips, and mozzarella slices. Close the breasts with toothpicks or kitchen twine to keep the filling in. Repeat with the second breast.
- 4 Heat a grill (can be an outdoor grill, electric grill, or grill pan) to medium-high and lightly oil the grate. Grill the chicken breasts for 8–10 minutes per side with the lid on, until golden brown and fully cooked through (75°C in the center).
- 5 Let rest for a few minutes before slicing and serving with grilled vegetables, roasted potatoes, or a fresh salad.