

## Spinach & Herbed Cheese Chicken

### Ingredients

4 chicken breast halves  
3-4 oz herbed goat or cream cheese  
10 oz package of frozen chopped spinach  
Salt & pepper to taste  
2 tsp paprika  
½ cup shredded parmesan cheese



### Directions

Thaw spinach. Press out excess water and put in mixing bowl.  
Cut slits across the top of each chicken breast about 1/2" apart and 2/3 of the way through.  
Place chicken breasts into glass baking dish that has been sprayed with cooking spray.  
Mix herbed cheese, spinach, salt & pepper and paprika together in bowl until well blended.  
Stuff each slit with a spoonful of spinach mixture.  
Sprinkle with parmesan cheese.  
Bake in 350 degree oven for 25-30 minutes or until browned and bubbly.

Makes 6 servings

Nutrition Facts:

Calories 300

Total Fat 13g

Total Carbohydrates 2.5g

Dietary Fiber 2g

Protein 43g

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