Stuffed Chicken Breasts with Sweet Potato & BROCCOLINI® baby broccoli

Servings	**Calories**	**Prep Time**	**Total Time**	**Skill Level**
4	500	20 minutes	45 minutes	Easy

Ingredients

4 boneless, skinless chicken breasts

3 tablespoon olive oil, divided

2 tablespoons Dijon mustard

8 slices gouda cheese

½ teaspoon salt, divided

¼ teaspoon black pepper

¼ teaspoon garlic powder

1 bunch Mann's BROCCOLINI® baby broccoli

(about 9 stalks)

1 (16 ounce) bag Mann's Sweet Potato Cubes

The Method

Preheat oven to 400°F.

Lay chicken breasts between two layers of plastic wrap and pound with a meat tenderizer until uniform in thickness. Cut a pocket into each piece, leaving about ½" border along one edge. Put chicken in a mixing bowl and add olive oil and mustard. Mix and rub by hand to coat evenly. Lay chicken on your baking sheet and place two slices of cheese, folded in half, into each pocket. Sprinkle with ¼ teaspoon salt, pepper, and garlic powder.

Rough chop the BROCCOLINI® baby broccoli into 2" pieces. Toss Sweet Potato and chopped BROCCOLINI® baby broccoli with 2 tablespoons olive oil and remaining salt. Add vegetable mixture to the baking sheet, surrounding the chicken and bake on the middle rack for 25 minutes or until chicken reaches an internal temperature of 165°F.

Nutrition Facts

Serving Size 333g | Servings: 4

Amount Per Serving

Calories 530 | Total Fat 26g (sat fat 10g trans 0g) | Cholesterol 32mg | Sodium 900mg | Total Carbohydrate 32g | Dietary Fiber 2g | Sugars 1g (Includes 0g Added Sugars) | Protein 40g | Vitamin D 0% | Calcium 25% | Iron 6% | Potassium 10%