

# ROASTED RED PEPPER AND GOAT CHEESE STUFFED CHICKEN



*Serves:*  
4



*Prep Time:*  
15 mins



*Bake Time:*  
12 min



## INGREDIENTS

(220g) packages Marc Angelo Chicken Breast Portions	2
prepared basil pesto	3 tbsp
goat cheese	3 oz
chopped roasted red pepper	1/4 cup

## COOKING INSTRUCTIONS

- Preheat oven to 425° F (220° C).
- Pound chicken breasts between sheets of plastic wrap until very thin.
- Combine pesto, cheese and red pepper for stuffing. Spread mixture on half of each chicken breast, dividing evenly. Fold breast over to cover filling. Place on parchment-lined baking sheet.
- Bake for 10 to 12 minutes or until cooked through.

## TIPS

- Use your favourite flavour of Marc Angelo Chicken Breast. The Sweet BBQ is especially good with the goat cheese.
- Try with Marc Angelo Pork Loin Centre Steaks for another great taste.
- Try sun-dried tomato pesto or tapenade instead of basil pesto.
- A gluten-free choice.