

## Chicken Breast Stuffed with Bacon & Feta

- 1 tub TJ's Crumbled Feta Cheese
- 1 package TJ's Uncured Bacon, cooked and crumbled
- 6 TJ's Boneless, Skinless Chicken Breasts, pounded flat
- Toothpicks or kitchen twine (or whatever you can find in your kitchen drawer)
- 1 tbsp TJ's Extra Virgin Olive Oil
- 1 tsp (each) TJ's Dried Oregano, Dried Basil
- 1 can (28 oz.) TJ's Diced Tomatoes & Juice From Can

Combine feta and bacon in a mixing bowl. Place  $\frac{1}{4}$  cup of the cheese/bacon mixture on the center of each chicken breast. Fold breast over to enclose mixture; fasten with a toothpick or kitchen twine. Heat a large sauté pan and add oil. Heat oil to medium and add stuffed breasts; turn breasts while cooking to brown on all sides. Add tomatoes and seasoning to pan. Lower heat to a simmer; cook about 15 – 20 minutes or until chicken reaches an internal temperature of 165°. Place chicken on a serving platter (remove toothpicks or twine) and spoon tomato sauce over.

Serves: 5-6

Cooking Time: 20-30 minutes

*TJ's 2008 HiIP Recipe Contest Winner, Julie Tuinstra*

**TRADER JOE'S**