

Stuffed Chicken with Broccoli and Cheese That's Bursting with Flavor

This isn't your average chicken dinner. These



OVEN
375°F

TIME
3 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup steamed broccoli, chopped
- 1 cup shredded cheddar cheese
- 2 oz cream cheese, softened
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt & pepper, to taste
- 1 tbsp olive oil

Optional Add-Ins:

- Chopped cooked bacon for smoky crunch
- A pinch of red pepper flakes for a spicy kick
- Dijon mustard mixed into the filling for tang
- Different cheeses: mozzarella, pepper jack, or Colby work too!

Instructions:

Preheat OvenSet oven to 375°F (190°C). Lightly grease a baking dish and set aside.

Slice PocketsUsing a sharp knife, carefully cut a pocket into the thickest part of each chicken breast. Don't slice all the way through.

Make the FillingIn a medium bowl, mix together the chopped steamed broccoli, shredded cheddar, cream cheese, garlic powder, onion powder, salt, and pepper until well combined.

Stuff the ChickenDivide the filling between the chicken breasts, stuffing each one generously. Secure with toothpicks if needed.

Sear for FlavorHeat olive oil in a skillet over medium-high heat. Sear each breast for 2-3 minutes per side until golden.

Bake Until JuicyTransfer to the prepared baking dish and bake for 20-25 minutes, or until chicken is cooked through (internal temp of 165°F).

Rest & ServeLet rest for 5 minutes before slicing. Remove toothpicks and serve warm.

Tips for Success:

Use a meat mallet to even out thick chicken breasts if needed.

Pre-steam broccoli so it's tender in the filling.

Shred your own cheese for best melt and flavor.

Secure with toothpicks to keep all that cheesy goodness inside.

Use a thermometer to avoid overcooking.

Serving Suggestions & Pairings:

A simple salad or roasted veggies

Rice, mashed potatoes, or garlic bread

A refreshing drink like This Blueberry Lemonade

Serve it alongside Easy Cheesy Chicken Sliders for a crowd-pleasing combo

Or for an all-out comfort dinner, pair with This Dorito Casserole

End the meal sweetly with These Chocolate Chip Cookie Bites

Storage & Leftovers:

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8. Tips for Success: Use a meat mallet to even out thick chicken breasts if needed.
9. Pre-steam broccoli so it's tender in the filling.
10. Shred your own cheese for best melt and flavor.
11. Secure with toothpicks to keep all that cheesy goodness inside.
12. Use a thermometer to avoid overcooking.
13. Serving Suggestions & Pairings: This stuffed chicken pairs beautifully with both light and hearty sides. Try it with:

14. A simple salad or roasted veggies
15. Rice, mashed potatoes, or garlic bread
16. A refreshing drink like : This Blueberry Lemonade
17. Serve it alongside : Easy Cheesy Chicken Sliders for a crowd-pleasing combo
18. Or for an all-out comfort dinner, pair with : This Dorito Casserole
19. End the meal sweetly with : These Chocolate Chip Cookie Bites
20. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
21. Reheat: Warm in a covered baking dish at 350°F or microwave in 30-second bursts.
22. Freeze: Wrap individual cooked breasts in foil and freeze for up to 2 months. Thaw overnight and reheat before serving.
23. More Recipes You'll Love: Easy Cheesy Chicken Sliders with Marinara Garlic Butter
24. These : Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners
25. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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