

## Stuffed Chicken Breasts with Mushrooms, Garlic, and Cheese

Cheesy Garlic Butter Mushroom Stuffed Chicken ???



**OVEN**  
**375°F**

**TIME**  
**1 min**

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**SAVE**  
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### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup mushrooms, finely chopped
- $\frac{1}{2}$  cup cream cheese, softened
- $\frac{1}{2}$  cup shredded mozzarella cheese
- 3 tablespoons butter
- 3 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- Salt and pepper, to taste
- ... cup grated Parmesan cheese
- Fresh parsley, for garnish

### DIRECTIONS

- 1.** Preheat Oven: Set your oven to 375°F (190°C). Grease a baking dish and set aside.
- 2.** Cook the Mushrooms: In a skillet over medium heat, melt butter. Add garlic and sauté for 1 minute until fragrant. Add mushrooms, thyme, parsley, salt, and pepper. Cook for 5-7 minutes, until browned and moisture has evaporated. Let cool slightly.
- 3.** Make the Filling: In a bowl, mix the cooled mushrooms, cream cheese, and mozzarella until well combined.
- 4.** Stuff the Chicken: Using a sharp knife, carefully cut a pocket into each chicken breast. Fill each with the cheesy mushroom mixture. Place in prepared baking dish.
- 5.** Top and Bake: Sprinkle Parmesan cheese over the stuffed chicken. Bake for 25-30 minutes, or until the chicken is fully cooked and juices run clear.
- 6.** Serve: Let rest for 5 minutes before serving. Garnish with fresh parsley and serve warm.

### TIPS FOR SUCCESS

Use a toothpick to secure the opening if your chicken breast is very full.

Don't overcook-check for doneness at 25 minutes to keep chicken juicy.

Spoon pan juices over the top when serving for extra flavor.

Slice on a bias to showcase the gorgeous filling!

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

Original recipe: <https://chefmaniac.com/stuffed-chicken-breasts-with-mushrooms-garlic-and-cheese/>