

How to Make Oozing, Cheesy Stuffed Chicken for a Weeknight

Some recipes are so simple, yet they feel incredibly impressive. This



OVEN
375°F

TIME
5-10 min

TEMP
165°F

PRINT
Recipe Card

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 tbsp butter
- 3 cloves garlic, minced
- 1 tsp dried thyme
- 1 tsp dried parsley
- Salt & pepper, to taste
- ... cup grated Parmesan cheese
- Fresh parsley (for garnish)

DIRECTIONS

- 1.** Preheat : Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.
- 2.** Prepare the : Chicken: Pat each chicken breast dry with a paper towel. Using a sharp knife, carefully slice a pocket into the side of each breast. Be careful not to cut all the way through to the other side.
- 3.** Make the : Filling: In a medium bowl, combine the finely chopped mushrooms, softened cream cheese, and shredded mozzarella. Stir in the minced garlic, dried thyme, dried parsley, and a generous pinch of salt and pepper.
- 4.** Stuff the : Chicken: Spoon the filling mixture evenly into the pockets of each chicken breast.
- 5.** Sear the : Chicken: In a large, oven-safe skillet, melt the butter over medium heat. Carefully place the stuffed chicken breasts in the skillet. Sear for 3-4 minutes per side until they are golden brown.
- 6.** Bake to : Perfection: Transfer the skillet to the preheated oven (or move the seared chicken to your prepared baking sheet). Sprinkle the grated Parmesan cheese on top of each chicken breast. Bake for 20-25 minutes, or until the chicken is cooked through and the cheese is bubbly and golden. The internal temperature of the chicken should reach 165°F (74°C).
- 7.** Serve: Garnish with fresh chopped parsley and serve warm.

SWAPS & NOTES

You can swap them for chopped spinach, sun-dried tomatoes, or even roasted red peppers for a different flavor.

Just be sure to squeeze any excess moisture out of the spinach or tomatoes before adding them to the filling.

Cheese: Feel free to experiment with different cheeses.

Provolone or a smoky Gouda would be delicious alternatives to mozzarella.

TIPS FOR SUCCESS

Don't Overstuff: While it's tempting to cram as much filling in as possible, don't overstuff the chicken breasts.

This can cause the filling to leak out during cooking.

Pat the Chicken Dry: This is a crucial step for getting that nice, golden sear.

Excess moisture will cause the chicken to steam instead of brown.

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

Original recipe: <https://chefmaniac.com/how-to-make-oozing-cheesy-stuffed-chicken-for-a-weeknight/>