

# Roasted Garlic Stuffed Chicken

## Ingredients:

- 2 Boneless Chicken Breasts
- 1/2 cup NAPLES VALLEY BRAND Marinated Garlic, chopped
- 1/4 cup Fresh Basil, chopped
- 1/4 cup Parmesan Cheese, grated

## Instructions:

Combine Naples Valley Brand Marinated Garlic, basil, and cheese in a bowl and set aside.

Pound each chicken breast to 1/4 inch thick.

On one side of each breast, rub garlic mixture on liberally.

Roll chicken up jelly roll fashion and place in a baking dish and chill for 1 hour.

Bake chicken at 350° for 45 minutes.

Chicken may also be breaded before baking, or breaded and then fried.

## Professional Tip:

Add 1/4 cup of your favorite white wine to marinade and serve over winter vegetable medley.

Add grapes, cherry tomatoes or Naples Valley Brand olives over chicken as garnish.