



SWISS STUFFED CHICKEN

<https://www.mainland.co.nz/recipe/swiss-stuffed-chicken.html>



PREP TIME
5 MINS

COOKING TIME
25 MINS

SERVES
4

Use our Swiss Cheese to put a simple and delicious spin on your next chicken dinner. With just three ingredients, this is as easy as it is tasty.

Ingredients

- 4 skinless chicken breast fillets
- 8 generous slices of Mainland Swiss Cheese
- 4 tbsp tomato pasta sauce or tomato paste

Method

1. Preheat oven to 180°C.
2. Create a pocket in the chicken breasts by making a cut along the longest side of the breast, about three-quarters through the fillet.
3. Stuff each pocket with a tablespoon of tomato pasta sauce or paste and add two slices of Swiss Cheese.
4. Place stuffed chicken fillets on an oven tray and roast until cooked through (approximately 20-25 minutes).
5. Set chicken aside to rest before serving.
6. Garnish with basil.