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## Spicy Tuscan-stuffed Chicken

### Ingredients:

3 Chicken breasts	$\frac{3}{4}$ cup Cheddar cheese (your preferred brand)
1 Bulb of roasted garlic	Olive oil
1 Roasted jalapeno pepper	Salt
4 Slices cooked bacon	Pepper
~ 12 Smoky sun-dried tomatoes	Garlic powder
~ 12 Artichoke heart halves	Onion powder

### Directions:

1. Mash roasted garlic cloves; Dice roasted jalapeno (remove as much seeds as you want for your level of spiciness); Squeeze water out of artichoke hearts then chop; Chop bacon & sun-dried tomatoes. Mix all these ingredients together.
2. From the fatter end of the chicken breast, cut a deep pocket as far as you can without cutting through the chicken. Divide the mixture equally and stuff the chicken. Secure with toothpicks. On both sides, brush with olive oil and season with above seasonings.
3. Grill for 7-8 minutes each side. Then place in casserole dish, cover with aluminum foil, and bake at 375° for 30 minutes. .