**Cream Cheese & Herb Stuffed Chicken Breasts**

By EdsGirlAngie
TOTAL TIME
55mins
PREP 25 MINS
COOK 30 MINS

SERVINGS 2
This is a versatile recipe using your favorite herb with cream cheese, sandwiched in a chicken breast half, then breaded and baked for 30 minutes. Presto, quick and delicious dinner! I like oregano; sage or basil are other possibilities. Try 'em all!

INGREDIENTS

2 boneless skinless chicken breast halves (not the monstrous ones, the "halved" ones)
2 tablespoons softened cream cheese
3 green onions, minced
4 tablespoons chopped fresh oregano or 4 tablespoons fresh sage or 4 tablespoons fresh basil
salt and pepper
1/2 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon paprika
1/3 cup flour
1 egg, beaten with1teaspoon water
1/4 cup plain dried breadcrumbs (like Progresso)
1/4cup grated parmesan cheese
1/4 teaspoon garlic powder
2 tablespoons melted butter

DIRECTIONS
Preheat oven to 350 degrees F.
Flatten open chicken breasts; spread 1 tablespoon of cream cheese on one half of each breast (resist the temptation to use more-- a little cream cheese goes a looooooong way!).
Evenly distribute the fresh herbs on top of that and season with salt and pepper.
"Fold" the chicken breasts back up and press tightly, tucking in cream cheese a bit.
In a shallow dish, combine the 1/2 teaspoons salt and pepper, paprika and flour.
In another dish, pour the beaten egg mixture.
In a third dish, combine bread crumbs, garlic powder and Parmesan cheese.
First dip chicken breasts in flour mixture, then beaten egg mixture, then bread crumb mixture.
Place chicken on a lightly greased baking sheet, drizzle about a tablespoon of melted butter on each breast and bake, uncovered, for 30 minutes or until cooked through and tender.

https://www.thedailymeal.com/recipes/cream-cheese-herb-stuffed-chicken-breasts-recipe