

# **RICH'S Stuffed CHICKEN BREAST**

## **with Mac & Cheese Mexicana**

3-4 Chicken Breast (boneless)  
1-2 Fresh Tomatoes (Sliced 1/8 inch thick)  
Fresh Spinach Leafs (3-4 per breast)  
Mozzarella Cheese (sliced 1/4 inch thick)  
3 Scoops Simple Salsa Seasoning  
1 small sweet onion (sliced)  
1-Box Kraft Mac & Cheese (or you can make homemade)  
1--14.5 oz can Petite Diced Tomatoes  
any other side dish you want.



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Clean and wash chicken breast thoroughly, with a sharp knife, split chicken breast and lay open (do not cut all the way through). Season inside with desired amount of Simple Salsa Seasoning, Place 2-3 slices of tomatoes, 3-4 Spinach leaves and 2-3 slices of Mozzarella cheese and a few slices of onion. Fold Chicken breast over and use toothpicks to close. Lightly oil or spray with cooking oil the top of chicken, Season with more Simple Salsa Seasoning, Flip over and repeat to coat entire breast. In oven pan, coat lightly with oil, Place Stuffed Chicken Breast in pan and seal with aluminum foil air tight . Pre-Heat oven to 350 degrees. When oven reaches temp, place Chicken in oven for 25-35 minutes, after that Uncover Place 2 more slices of Mozzarella on top and cook an additional 10 minutes until done and cheese is melted. Remove from oven and let rest for 5 minutes.

Take can of Petite Diced Tomatoes and pour into bowl, Add 1 Scoop Simple Salsa, mix well and set aside.

Meanwhile, make Mac and Cheese, when done add tomato salsa and mix thoroughly, Place in oven for 5 minutes to heat back up. Serve with another veggie or side dish if desired.

Chicken Breast will be so tender and juicy. I like to make my Chicken breast in the morning and let the seasonings really marinate into the chicken. YUMMY!