

Serves: 5 • Serving size: 1 breast

**35**  
minutes

PREP: 10 minutes  
COOK: 20 minutes + 5 minutes standing

## Stuffed Chicken Breast

5 boneless chicken breasts, butterflied\*  
1 tsp. kosher salt  
¼ tsp. pepper  
5 slices of provolone cheese, halved  
5 slices of ham, folded in half  
1 tbsp. butter

1. Preheat oven to 350° F/175° C.
2. Season chicken breasts outside and inside with salt and pepper.
3. Stuff each chicken breast by placing 1 slice of ham and 1 slice of cheese inside each.
4. Heat up Chef Series II 5-Qt./4.8 L Sauteuse over medium heat and add butter.
5. Once butter melts, arrange chicken inside Sauteuse and brown on each side, flipping once, approximately 10 minutes.
6. After browning chicken, cover Sauteuse with glass lid and cook in oven an additional 10 minutes. At the end of cooking time, carefully remove from oven and leave covered 5 minutes. Serve warm.

*\*To butterfly chicken breast, carefully cut a slit halfway through the thickness almost cutting through but leaving it still attached on one side. This will create a "pocket" to stuff the chicken.*

Nutritional Information (per serving):  
Calories: 279 Total Fat: 14.7g Saturated Fat: 7.1g Cholesterol: 105mg Carbohydrate:  
1.7g Sugar: 0.2g Fiber: 0.4g Protein: 33g Sodium: 1127mg Calcium: 17% Iron: 5%

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