



Caprese Stuffed Chicken

Ingredients

- 1 tablespoon [Futini's Tuscan spice blend](#), divided
- 2 tablespoons [Fustini's Garlic olive oil](#), divided
- 1 tablespoon [Fustini's 18 Year balsamic](#)
- 2 large chicken breasts
- 1/2 cup sundried tomatoes
- 1/2 cup roughly chopped spinach
- 1/2 cup feta cheese
- 1/2 cup mozzarella cheese
- fresh basil for garnish
- [Fustini's Balsamic glaze](#) for garnish

Directions

Step 1.

Combine 1 teaspoon of spices with 1 tablespoon of olive oil and the balsamic. Add the chicken and marinate in the refrigerator for at least 1 hour.

Step 2.

Remove the chicken from the marinade and place on a flat surface. Cut slits into the top of the chicken, but not all the way through to the bottom of the meat. In each little pocket add tomato, spinach and feta. Top with remaining seasoning, olive oil and mozzarella.

Step 3.

Preheat the oven to 375 degrees f. Transfer chicken to a sheet pan and bake in the oven until internal temperature reaches 165 degrees. Let rest for 5 minutes. Garnish with fresh basil and balsamic glaze.