



Primavera Stuffed Chicken

Ingredients

- 4 boneless, skinless chicken breasts
- 1 large (2 small zucchini), halved lengthwise, sliced into 1/2 moons
- 2 medium tomatoes, halved, sliced into 1/2 moons
- 1 yellow bell pepper, thinly sliced
- 1/2 red onion, thinly sliced
- 2 tablespoons [Fustini's Basil Crush olive oil](#)
- 2 teaspoons [Fustini's Tuscan Spice blend](#)
- Kosher salt and fresh ground pepper to taste
- 1 cup fresh mozzarella slices, cut into strips
- fresh chopped parsley for garnish

Sharon's Hint

Substitute your favorite her-infused Fustini's olive oil. Adapted from [delish.com](#)

Directions

Step 1.

Preheat oven to 400 degrees F. Make slits in each chicken breast, being careful not to cut completely through. Stuff each slit with either zucchini, tomato, bell peppers or red onion. Drizzle with olive oil and season with Tuscan Spices, salt and pepper. Place strips of fresh mozzarella over the top of the chicken. Bake until chicken is cooked through (internal temperature 165 degrees), about 25 minutes. Garnish with parsley before serving.