

CREAM CHEESE & SPINACH STUFFED CHICKEN ROLLS

INGREDIENTS

6 boneless chicken breasts	1 small garlic, minced
1 (8 oz.) package cream cheese (softened)	1/2 cup unseasoned dry bread crumbs
	l large egg, beaten with 1 tbs. water
1/2 cup chopped cooked spinach, drained	salt and pepper to taste
1/8 tsp. nutmeg	butter

DIRECTIONS

- 1 Heat oven to 375° F.
- 2 Flatten chicken between sheets of plastic.
- 3 In large bowl, knead together cream cheese, spinach, nutmeg and garlic.
- 4 Spoon equal amounts of mixture across narrow end of each breast. Roll jelly roll style; secure with toothpicks.
- 5 Dip in egg then roll in crumbs. Arrange in baking dish, salt and pepper to taste and add a slice of butter on top of the chicken.
- 6 Bake 30 minutes or until golden brown and chicken is done.