



## Stuffed Jerk Chicken

Stuffed Jerk Chicken with mozzarella cheese spinach and garlic.

## **Ingredients**

5lbs chicken breast 1 cup Jamaican chicken seasoning

3 teaspoon black pepper

3 teaspoon fresh thyme

3 teaspoon fresh Oregon

Salt to test.

Stuffed

2lbs mozzarella cheese

5lbs spinach

Hand full fresh garlic

## **Instructions**

- 1. Preheat oven to 400°.
- 2. Make 5 slits in each breast, being careful not to cut through completely. Transfer to a small baking sheet and season all over with the mix seasoning
- 3. Mix the spinach mozzarella cheese and chop garlic
- 4. Garlic optional
- 5. Stuff each chicken breast with mozzarella cheese spinach and garlic.
- 6. Bake until the chicken is cooked through and no longer pink, about 25 minutes.

