

U The Lexingtonienne U

STUFFED CHICKEN BREASTS WITH SPINACH, BACON, BLUE CHEESE & ARTICHOKE HEARTS

- 1/2 onion, chopped
- 1 T olive oil
- 4 C (approx) fresh baby spinach
- 4 slices thick bacon, cooked
- 1/4 C (approx) blue cheese crumbles*
- 1 small jar artichoke hearts, drained
- 1 package boneless, skinless chicken breasts
- 1 can condensed cream of mushroom soup
- Salt & pepper

**The blue cheese flavor, for me, was pretty strong. So if you're not a fan of blue cheese, feel free to substitute something you do like, maybe provolone, smoked gouda, or fontina.*

Preheat oven to 400. Saute onion in olive oil over medium-high heat until onions begin to turn clear. Add spinach and cook just until wilted. Salt & pepper. Turn off heat, allow to cool slightly, then transfer to a bowl.

Roughly chop the drained artichoke hearts and add to the bowl. Add cheese. Crumble bacon and add.

Pound chicken breasts to about 1/3 inch thick. Cover each breast with spinach mixture, then roll up. Lightly grease a baking dish with cooking spray and place chicken breasts in dish, rolled side down. Lightly salt and generously pepper the chicken breasts.

Spoon condensed cream of mushroom over top and cover the dish with foil. Bake approximately 30-35 minutes or until chicken breasts are firm to the touch. Uncover and bake about 10 more minutes until mushroom soup is bubbling around the edges of the dish.

