

## Stuffed Chicken Breast

**Another fine dish by Candi Caprio of Adirondack Helping Hands**

*“Be sure to check out her web site, and have her cater such dishes for you”*

6 to 12 pieces of thin cut chicken breast (depending on how many people you are serving)

Sliced smoked ham or prosciutto

Mozzarella cheese (pre shredded is much easier) (also, smoked Gouda is wonderful in this recipe)

1 can chicken broth

1 Package of frozen spinach (no liquid by Green Giant)

Mushrooms (canned or fresh)

- Lay the chicken breast out flat and lay in one piece of ham or prosciutto
- Microwave the spinach and let cool
- Layer spinach next on top of ham
- Layer next the cheese
- Roll Chicken breast up and put on toothpick in the center to hold while cooking

On the bottom of a baking pan pour half the can of chicken broth. Place chicken rolls on top. Layer more cheese and the mushrooms over the chicken, and a splash of white cooking wine, mushrooms, salt and pepper to taste ( I use Mrs. Dash Garlic and Herb ). Cook in pre heated oven at 350 degrees for 45 minutes serve over your choice of rice .