***Recipe #150 Stuffed Chicken Breast, UPDATED***

***Serving Size and Ingredients: 1 each***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 1/2# | 13# | 26# | Chicken boneless, fresh or frozen, tenderloins (boneless, chicken breast pieces without skin) |
| 6 ¼ pks. | 12 ½ pks. | 25 pks. | Fresh Spinach Leaves (10 oz. pks.) |
| 3 1/8c | 6 1/4c | 12 1/2c | Sour Cream, Light |
| 3 1/8c | 6 1/4c | 12 1/2c | Shredded Cheddar Cheese |
| 25 | 50 | 100 | Cloves, Garlic, Minced |
| 6 ¼ tsp | 12 ½ tsp | 25 tsp | Black Pepper, Ground, |
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***Recipe #150 Stuffed Chicken Breast***

***Instructions:***

1. ***Preheat the oven to 375 degrees F (190 degrees C).***
2. ***Place spinach in a large pot with enough water to just cover the spinach, and heat spinach, stirring every minute or so, or until wilted.***
3. ***Drain the spinach, stir in sour cream, cheddar cheese, and garlic.***
4. ***Lay the chicken breasts out on a clean surface, and spoon some of the spinach mixture onto each one. Roll up chicken to enclose the spinach, then wrap each chicken breast. Secure with toothpicks, and arrange in a shallow baking dish***
5. ***Bake uncovered for 35 minutes in the preheated oven at 375 degrees F.***

NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140° F or hotter until service.