

# Lasagna Stuffed Chicken

## INGREDIENTS

3/4 c. ricotta

1 1/4 c. shredded mozzarella, divided

1/4 plus 2 tbsp. freshly grated Parmesan, divided

1 large egg

2 tbsp. freshly chopped basil, plus more for serving

Kosher salt

Freshly ground black pepper

4 boneless skinless chicken breasts (about 1 3/4 lb.)

1 1/2 c. marinara

1 tbsp. extra-virgin olive oil

1/2 tsp. Italian seasoning

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## DIRECTIONS

- Preheat oven to 375°. In a bowl, combine ricotta, 1/2 cup mozzarella, 1/4 cup Parmesan, egg, and basil. Season with salt and pepper.

- Cut a pocket in each chicken breast. Stuff each with 2 tablespoons marinara sauce and 1/4 of ricotta mixture.
- Arrange stuffed chicken in the bottom of a 9"-x-13" baking dish. Season with salt and pepper. Sprinkle with Italian seasoning and drizzle with oil.
- Bake until chicken is just cooked through, about 25 minutes. Discard excess juices in pan.
- Change oven to broil and top the chicken with remaining 1 cup marinara, remaining  $\frac{3}{4}$  cup mozzarella, and remaining 2 tablespoons Parmesan. Broil until cheese is golden and bubbly, about 4 minutes.
- Garnish with basil before serving.