

Pepperoni-Stuffed Chicken Breasts

4 boneless skinless chicken breasts (1 lb)

12 slices pepperoni

1/2 cup shredded part-skim mozzarella cheese (2 oz)

1/3 cup melted butter

1/4 cup Italian bread crumbs

1 can pasta sauce

Heat oven to 375°F. Line cookie sheet with foil.

Place chicken breasts flat on cutting surface. With knife parallel to cutting surface, cut lengthwise slit in each chicken breast, forming a pocket, keeping other 3 sides intact.

Stuff each chicken breast with pepperoni and mozzarella cheese, pressing edges of each chicken breast to seal as much as possible.

Place butter and bread crumbs in separate shallow bowls. Dip chicken in butter then roll in bread crumbs.

Place chicken breasts on a baking sheet.

Bake 20 to 25 minutes or until juice of chicken is clear when center of thickest part is cut (at least 165°F).

Warm pasta sauce. Serve over the chicken or on the side as a dipping sauce.