**Cream Cheese & Herb Stuffed Chicken Breasts**

By EdsGirlAngie  
TOTAL TIME  
55mins  
PREP 25 MINS  
COOK 30 MINS

SERVINGS 2  
This is a versatile recipe using your favorite herb with cream cheese, sandwiched in a chicken breast half, then breaded and baked for 30 minutes. Presto, quick and delicious dinner! I like oregano; sage or basil are other possibilities. Try 'em all!  
  
INGREDIENTS

2 boneless skinless chicken breast halves (not the monstrous ones, the "halved" ones)  
2 tablespoons softened cream cheese  
3 green onions, minced  
4 tablespoons chopped fresh oregano or 4 tablespoons fresh sage or 4 tablespoons fresh basil  
salt and pepper  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1 teaspoon paprika  
1/3 cup flour  
1 egg, beaten with1teaspoon water  
1/4 cup plain dried breadcrumbs (like Progresso)  
1/4cup grated parmesan cheese  
1/4 teaspoon garlic powder  
2 tablespoons melted butter

DIRECTIONS  
Preheat oven to 350 degrees F.  
Flatten open chicken breasts; spread 1 tablespoon of cream cheese on one half of each breast (resist the temptation to use more-- a little cream cheese goes a looooooong way!).  
Evenly distribute the fresh herbs on top of that and season with salt and pepper.  
"Fold" the chicken breasts back up and press tightly, tucking in cream cheese a bit.  
In a shallow dish, combine the 1/2 teaspoons salt and pepper, paprika and flour.  
In another dish, pour the beaten egg mixture.  
In a third dish, combine bread crumbs, garlic powder and Parmesan cheese.  
First dip chicken breasts in flour mixture, then beaten egg mixture, then bread crumb mixture.  
Place chicken on a lightly greased baking sheet, drizzle about a tablespoon of melted butter on each breast and bake, uncovered, for 30 minutes or until cooked through and tender.

https://www.thedailymeal.com/recipes/cream-cheese-herb-stuffed-chicken-breasts-recipe