



Gammy's House Recipes

www.GammvsHouse.co

Baked Chicken Marinara- Prep: 15 min. Bake: 30 min.

Ingredients:

- 2 boneless skinless chicken breast halves (6 ounces *each*)
- 1 package (3 ounces) cream cheese, softened
- 1 envelope garlic-herb soup mix, *divided*
- 1/3 cup water
- 2 tablespoons olive oil
- 3 ounces uncooked angel hair pasta
- 1-1/2 cups marinara *or* spaghetti sauce, warmed
- 1/2 cup shredded part-skim mozzarella cheese

Directions:

Cut a pocket in each chicken breast half, leaving meat attached on one side. In a small mixing bowl, beat cream cheese and 2 teaspoons soup mix until blended. Stuff into chicken pockets; secure with toothpicks. Place in an 8-in. square baking dish coated with nonstick cooking spray. Combine the water, oil and remaining soup mix; pour over chicken.

Bake, uncovered, at 375° for 25-30 minutes or until juices run clear. Cook pasta according to package directions; drain. Divide pasta between two small baking dishes. Top with chicken and marinara sauce; sprinkle with cheese. Bake 5-6 minutes longer or until cheese is melted.

Yield: 2 servings.