Stuffed Chicken

Ingredients

4-6 boneless chicken breasts

8oz sharp cheddar cheese (cut into 1/2 inch slices)

8 oz cream cheese (cut into 1/2 inch slices)

1 1/2 cups Italian breadcrumbs

1/2 cup Parmesan cheese

11/2 cups milk

11/2 sticks of butter

1 tsp Lemon juice

1 tbsp garlic

Directions

1. Butterfly chicken breasts
2. Place the cheese and cream cheese into the chicken breast
3. Mix the breadcrumbs and Parmesan cheese together in a medium size bowl
4. Dip chicken into milk, then into the breadcrumb mixture
5. Put breast in a casserole dish
6. Melt butter, 1/2 tsp lemon juice and tbsp of garlic on top of the stove
7. Pour butter mixture over the breaded chicken
8. Bake for 30 - 35 minutes (until chicken is at 165 degrees) on 350 degrees