

Bruschetta Stuffed Chicken

Serves: 4

WW Points: 4

Ingredients:

4 thin sliced boneless skinless chicken breasts (or 2 regular skinless chicken breasts, cut in half horizontally)
1 can Italian diced tomatoes
1 teaspoon basil (you could also use fresh basil but I didn't have any so I used dried basil)
2 gloves garlic, minced
1 teaspoon salt
1 teaspoon black pepper
4 sticks Mozzarella String Cheese

Directions:

Preheat oven to 350 degrees.

Mix together tomato, basil, garlic, salt, and pepper.

If your chicken is too thick to roll up, place it under a piece of saran wrap and pound until about 1/2 inch thick.

Arrange chicken slices on baking pan.

Place one spoonful of tomato mixture in the middle of each slice of chicken.

Place 1 stick of string cheese on top of the tomato mixture on each piece of chicken. If string cheese is too long and sticks out of the edge of the chicken, you will need to cut it.

Wrap chicken around mixture and secure with a toothpick. Place another spoonful of the tomato mixture on top of each piece of chicken.

Cover with foil and bake for 20 minutes.

Uncover, bake for an additional 10 minutes.