



## **Stuffed Chicken with Butternut Squash**

### ***Ingredients:***

3 pounded out boneless skinless chicken breasts  
1 packed cup of fresh arugula  
1 cup of packed fresh spinach leaves  
1 cup of Heinen's Jarlsberg cheese spread  
1 peeled and medium diced butternut squash  
4 tablespoons of olive oil  
2 tablespoons of maple syrup  
1/4 teaspoon of nutmeg  
1 tablespoons of fresh chopped parsley  
Kosher salt and fresh cracked pepper to taste

Makes 3 to 4 servings

### ***Preparation:***

1. In a large bowl add in the butternut squash, 2 tablespoons of olive oil, maple syrup, nutmeg, salt and pepper and toss.
2. Once coated, spread out the squash on a sheet pan lined with parchment paper.
3. Roast in the oven on 375°F for 30 to 35 minutes.
4. Finish with fresh parsley.
5. In a sauté pan on high heat with 1 tablespoon of olive oil, sauté the spinach and arugula until just wilted (about 2 minutes); season with salt and pepper.
6. After the chicken breasts have been pound to 1/4 inches thick, season with salt and pepper and generously spread on each of the breast with jarlsberg cheese, cooked spinach and arugula.
7. Roll each of the chicken breasts up taking care to keep all of the stuffing inside of the chicken.
8. Season the outside with salt and pepper.
9. In a separate large sauté pan on high heat with 1 tablespoon of olive oil, sear the stuffed chicken breast until golden brown on the outside.
10. Once the chicken is brown, finish them in the oven on 375°F for 10 to 12 minutes.
11. Let the chicken rest 2 to 3 minutes at room temperature before serving.
12. Slice the chicken after it is cooked.
13. Serve alongside the butternut squash.