

Treasure Barrel

Easy Gourmet Ruth's Chris Stuffed Chicken

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 boneless, skinless chicken breasts, butterflied
- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp butter, melted
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C). Pat the chicken breasts dry, season with salt and pepper, then butterfly them carefully.
2. In a bowl, combine cream cheese, parsley, thyme, garlic, and lemon zest. Mix until smooth; spread gently onto each butterflied breast.
3. Roll the breasts tightly and secure with toothpicks. Heat a skillet over medium-high heat, add a drizzle of oil, and sear each roll for 2-3 minutes per side until golden.
4. Transfer the skillet to the oven, brush the tops with melted butter, and bake for 20-25 minutes until the chicken reaches 165°F (74°C).
5. Remove, let rest 5 minutes, then slice to reveal the creamy center. Serve with your favorite side.

Nutrition per serving

420 kcal	45 g	4 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the filling leaks, tighten the roll and reseal with a fresh toothpick.
- A splash of white wine in the pan before baking adds depth (optional).
- For extra crispness, sprinkle a light dusting of breadcrumbs on top before the final bake.