



STUFFED CHICKEN PARMESAN

- 1 can **Crown Prince Natural Boiled Oysters**, drained and chopped
- 8 ounces cream cheese
- 2 teaspoons dried chives
- 2 teaspoons dried parsley
- 2 teaspoons garlic powder
- salt and black pepper to taste
- 6 skinless & boneless chicken thighs or breasts
- 1 15 ounce can tomato sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup shredded Parmesan cheese
- 16 ounces fettuccine, cooked according to package directions



Preheat oven to 400°F. In a small bowl, combine cream cheese, chives, parsley, garlic powder and oysters. Season with salt and pepper. Spread 1/6 of the cream cheese mixture on top of each piece of chicken. Roll up each piece placing it seam side down in a baking dish. Pour tomato sauce over stuffed chickens and top with mozzarella and Parmesan cheeses. Cover loosely with foil and bake for 45 minutes. Uncover and bake for 15 minutes.

Divide fettuccine between 6 serving plates. Top each with one piece of chicken and additional sauce. *Serves 6.*