

## Chicken-Parmesan Bundles

prep time: 35 min  
total time: 1 hr 5 min  
makes: 3 servings



## What You Need

1/2	<i>Philadelphia</i> Brick Cream Cheese, softened
1/2 pkg	frozen chopped spinach, thawed, well drained
80 ml	Mozzarella Shredded Cheese, divided
45ml	Parmesan Grated Cheese, divided
3-4 small	boneless skinless chicken breasts - pounded to 1/4-inch thickness
1	egg
12 <i>Ritz</i>	Crackers, crushed (about 1/3 cup)
250 ml	pasta sauce

## Make It

**HEAT** oven to 375°F.

Pound out chicken breast to 1/4 inch thickness – so they are even and the same thickness throughout

**MIX** cream cheese, spinach, 1 cup mozzarella and 3 Tbsp. Parmesan until well blended; spread onto chicken breasts. Starting at 1 short end of each breast, roll up chicken tightly. Secure with wooden toothpicks, if desired.

**BEAT** egg in a shallow dish.

Mix remaining Parmesan and cracker crumbs in separate pie plate.

Dip chicken, 1 at a time, in egg, then roll in crumb mixture.

Place, seam-sides down, in 13x9-inch baking dish sprayed with cooking spray.

**BAKE** 30 min. or until chicken is done - heating pasta sauce near the end of the chicken baking time. Discard toothpicks. Serve chicken topped with pasta sauce and remaining mozzarella.