Stuffing Stuffed Chicken Breast Recipes

Oven-baked chicken breasts filled with buttery celery, onion, sage and bread stuffing. Fill the pockets loosely, bake promptly after stuffing, and check both chicken and stuffing for 165°F (74°C).

TOTAL 70 min	PREP 20 min	COOK 45 min	YIELD 4 servings	LEVEL MEDIUM



One single serving of stuffing-stuffed chicken breast. | Featured image

Ingredients

- 4 boneless skinless chicken breasts, 6 oz (170 g) each
- 2 cups (85 g) dry bread cubes
- 1 tbsp (14 g) butter
- 1 celery stalk (50 g), finely diced
- 1/2 small onion (50 g), diced
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp (0.5 g) dried sage
- 1 tbsp (15 ml) olive oil
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper

Preparation and safety: Keep raw chicken and its board, knife and utensils separate from the stuffing ingredients and ready-to-eat foods. Wash hands and surfaces after raw poultry handling. Bake promptly after stuffing. Check the thickest part of each breast and the center of every stuffing pocket; both need 165°F (74°C).

Method and cooking stages

The stage images follow the numbered method from ingredients and prep through cooking, finishing and one plated serving.



1. Ingredients



2. Prep



3. Cooking



4. Finishing



5. Serving

1. Make the stuffing

Heat the oven to 375°F (190°C). Melt the butter in a skillet over medium heat. Add the diced celery and onion; cook for about 5 minutes until softened. Stir in the sage, dry bread cubes and broth until the bread is moistened. Set aside briefly while preparing the chicken.

2. Fill the chicken pockets

On a clean board used only for raw poultry, cut a pocket into the side of each chicken breast without cutting all the way through. Divide the stuffing loosely among the pockets; do not pack tightly. Secure each opening with toothpicks. Brush with olive oil and season with salt and pepper. Stuff immediately before baking.

3. Bake and check both centers

Arrange the stuffed breasts in a baking dish and bake for 30–40 minutes. Insert a food thermometer into the thickest part of each breast and separately into the center of each stuffing pocket. Both chicken and stuffing must reach 165°F (74°C). If either is cooler, continue baking and check again.

4. Rest and remove toothpicks

Rest the chicken for 5 minutes. Remove every toothpick before serving. Spoon pan juices over the chicken.

> Doneness and safe handling: Keep raw chicken and its board, knife and utensils separate from the stuffing ingredients and ready-to-eat foods. Wash hands and surfaces after raw poultry handling. Bake promptly after stuffing. Check the thickest part of each breast and the center of every stuffing pocket; both need 165°F (74°C).

Serving and recipe notes

Serving: Divide into four portions and serve hot with the pan juices. Remove all toothpicks before serving.

Tip: Keep the stuffing loose rather than compressed. Check its center separately from the chicken; each must reach 165°F (74°C).

Variation: Add 1 tablespoon chopped parsley to the stuffing for a fresh herb note; keep the base proportions of bread and broth unchanged.

Storage and reheating

Refrigerate: Refrigerate leftovers in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3–4 days. Count any prior storage time of cooked chicken; reheating does not restart it.

Freeze: Freeze cooled portions promptly in airtight containers for up to 2 months for best quality. Thaw in the refrigerator.

Reheat: Reheat in a covered oven dish at 350°F (175°C) or gently in a saucepan with a splash of broth or water, until 165°F (74°C) throughout. Check several places, including the filling. Do not use a slow cooker to reheat leftovers.

Original recipe formulation; not kitchen-tested. Cooking times are estimates and vary with equipment and ingredient size. Food safety guidance: FoodSafety.gov safe-temperature and cold-storage charts.