



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

'Stuffed Chicken Breasts'

1/2 cup	rice, cooked
1/2 cup	shredded fresh spinach
1/4 cup	andouille sausage, small cubes
1 ounce	parmesan cheese
salt and pepper	to taste
1 cup	flour
1 cup	egg dip (egg beaten with cream)
1 cup	panko bread crumbs

Cut pocket in chicken breasts. Combine first 5 items in bowl. Stuff into chicken breasts. Dredge in flour, egg dip, and bread crumbs. Bake at 350 degrees for about 30 minutes or until done. Slice breasts on an angle and serve hot.