

YULENE'S STUFFED CHICKEN BREASTS



By Food lovers recipes

YULENE'S STUFFED CHICKEN BREASTS

Chicken breast cut in half

I added ham, peppadews and cheese.

Dipped it in egg, breadcrumbs, egg again, in flour then fry.

I added chicken spice, bbq spice, black pepper, paprika and sesame seeds to the flour.

I then put it in a dish om the oven @ 180C for a further 5 to 10 minutes in the oven.

SOURCE – Yulene Munien