

Spinach Stuffed Chicken Breasts With Broccoli

Yield: 8 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/persian-stuffed-chicken-recipe>

Ingredients:

- 4 chicken breasts large, you can always double the recipe if you are feeding a crowd
- turmeric
- cayenne pepper
- herbs
- avocado oil
- yoghurt
- coconut milk
- mature cheddar cheese
- cauliflower
- garlic
- baby spinach
- broccoli
- 4 chicken breasts large
- 2 tablespoons avocado oil or olive oil
- 1 teaspoon Himalayan pink salt divided
- 1/2 teaspoon ground black pepper
- 1 teaspoon turmeric
- 1/2 teaspoon cayenne pepper divided, more if you like it hot
- 1 teaspoon dried mixed herbs
- 3 tablespoons yoghurt heaped plain, 4 tbsp if it's thin yoghurt
- 1/8 cup coconut milk
- 1 clove garlic minced
- 1/2 cup grated cheese I use mature cheddar
- 2 cups baby spinach heaped, roughly chopped
- 1 cup broccoli florets
- 1 cup cauliflower florets