



Chicken Stuffed with Rofumo

1 whole chicken breast
2 oz. olives, chopped
8 oz. Rofumo, shredded
2 oz. bread crumbs
3 tsp. olive oil
Salt and pepper to taste

Slit chicken. Mix cheese, olives, bread crumbs, salt and pepper. Stuff ingredients into chicken breast and sear in a hot pan. After surface is lightly browned, bake for 20 minutes at 350 degrees.