

## Stuffed Chicken and Cheese Loaf

Submitted by: Diane Sparrow, Osage, IA



**8 Servings**

- 4 **Pilgrim's Pride** boneless, skinless, split chicken breasts
- 1 large loaf French bread
- 1/2 cup butter or margarine
- 1-3 cloves garlic, minced, or to taste
- 5-6 green onions, including tops, chopped
- 2 teaspoons lemon-pepper seasoning
- 1 cup pitted black olives, chopped
- 1 cup dairy sour cream
- 1 1/2 cups (6 ounces) shredded Monterey Jack cheese
- 1/2 cup (2 ounces) grated Parmesan cheese
- 1 cup (4 ounces) shredded Cheddar cheese

Cut chicken into bite-size pieces and set aside. Cut French loaf in half lengthwise. Remove bread in chunks from center of each half, leaving about 1/2-inch border of crust intact. Set bread shells aside.

Place butter in large skillet and heat over medium heat. Add garlic and half the bread chunks. Set aside remaining bread chunks for use another time. Cook bread chunks, stirring constantly, until lightly toasted. Remove bread and set aside. Discard garlic.

Preheat oven to 350°F. Place chicken in skillet, adding more butter or oil if necessary. Stir-fry until chicken is no longer pink inside. Add onions and cook until limp. Remove chicken mixture with slotted spoon to large bowl. Add lemon-pepper and stir to blend. Add bread, olives, sour cream, Monterey Jack, and Parmesan cheese and stir gently until combined.

Tear a sheet of foil large enough to enclose bread loaf completely and place on top of cutting board. Place bottom half of bread shell on foil and fill with chicken mixture, mounding until all mixture is used. Sprinkle with Cheddar cheese and cover with top half of bread shell. Slice loaf into 2-inch thick slices being careful not to cut through foil. Bring up sides and ends of foil and fold to close, completely enclosing chicken loaf. Place loaf on baking sheet and bake in preheated oven 20 to 30 minutes until heated through and cheese is melted. Remove from foil and serve hot.