

30 min. Hawaiian Stuffed Chicken Breasts 400°

2/3 cup hot water	4 boneless, skinless ch breast halves, pounded 1/4" thick
2 Tbsp margarine.	
2 cup Stove Top in canister	1 medium green pepper, chopped
Chicken Flavor Stuffing Mix	2 Tbsp brown sugar
1 can (8 1/2 oz) crushed pineapple in syrup	2 Tbsp vinegar
	1/4 tsp ground sugar

1. Mix hot water and vinegar margarine in bowl. Stir in stuffing mix, pepper, half the pineapple and syrup.
2. Spoon stuffing evenly on chicken, rolling tightly. Secure with toothpicks. Place in 7" ^{square} pan with any remaining stuffing in center.
3. Mix remaining pineapple and syrup, sugar, vinegar, and ginger. Spoon over chicken. Bake 30 min or until

thoroughly cooked.

You can use half red and half green pepper
if desired.

Serves 4.