

Stuffed Chicken Breasts in Tomato Sauce with Spinach, Cashews, and Soy sauce

Total time **35 mins** **15 mins** preparation time **20 mins** cooking time

INGREDIENTS

2 portion(s)

2 chicken breast fillets
2 handful of fresh spinach
2 tbsp chopped cashew nuts
2 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
1 can chopped tomatoes
1 tsp dried oregano
1 tsp olive oil for frying
2 tbsp water
Optional: toothpicks to secure the chicken pockets

PREPARATION

Step 1

2 handful of fresh spinach - **2 tbsp** chopped cashew nuts - **2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **2 tsp** olive oil

Place the spinach, cashew nuts, soy sauce, and one tablespoon of olive oil into a blender and blend until you get a uniform, slightly coarse mixture.

Step 2

2 chicken breast fillets - Optional: toothpicks to secure the chicken

Cut a pocket into each chicken breast and fill each with a spoonful of the filling. Secure with toothpicks if needed.

Step 3

2 tbsp [Kikkoman Naturally Brewed Soy Sauce](#) - **2 tsp** olive oil

Brown the chicken in one tablespoon of oil and 2 tablespoons of soy sauce in a pan, then reduce the heat.

Step 4

1 can chopped tomatoes - **1 tsp** dried oregano - **2 tbsp** water

Add the tomatoes, oregano, optionally the remaining spinach/cashew filling, and 2 tablespoons of water. Let it simmer under lid for 20 minutes.

Step 5

Serve with rice, pasta, or vegetables.