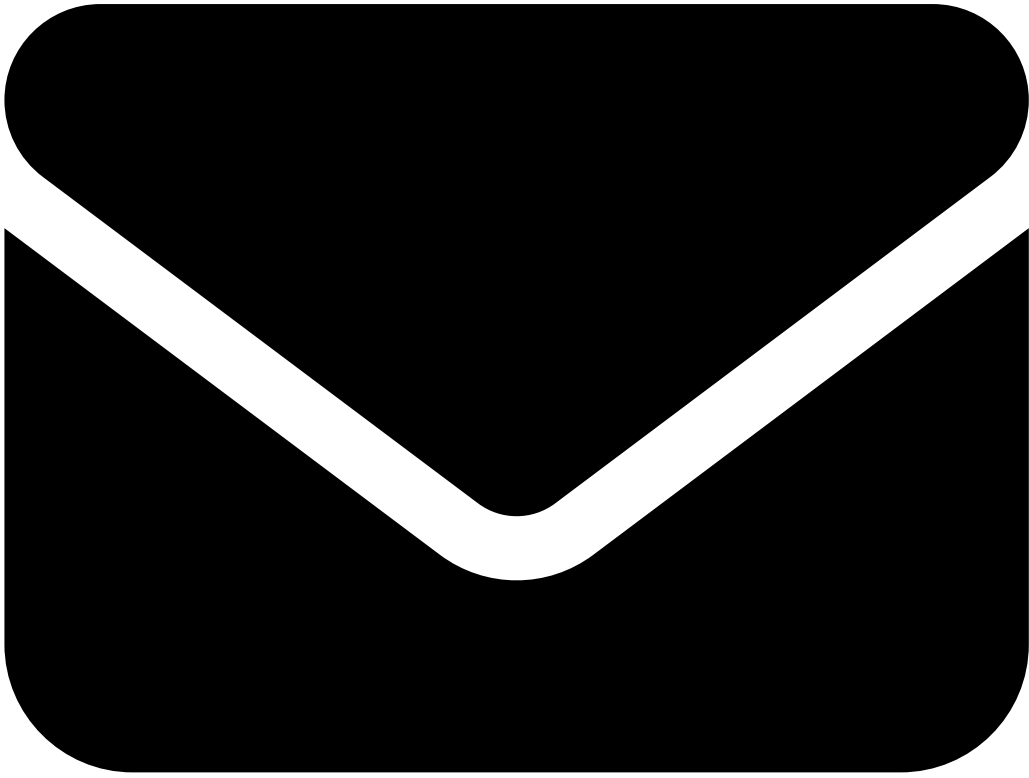


Stuffed Chicken Breasts with Mushroom Gravy

Stuffed Chicken Breasts with Mushroom Gravy

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











All the flavors of a classic holiday turkey dinner—made easy any night of the week.

There's something special about the flavors of a holiday meal – the savory stuffing, the juicy roast turkey, and of course, that rich mushroom gravy poured over everything. But who says you have to wait until Thanksgiving to enjoy it all? These **Stuffed Chicken Breasts with Mushroom Gravy** bring those same cozy, comforting flavors to your dinner table in under an hour.

This recipe takes simple chicken breasts and transforms them into something spectacular. Each breast is butterflied, filled with the same savory sausage and mushroom **stuffing recipe** I use for my holiday turkey, then rolled up and baked until golden and juicy. To finish, everything is smothered in my rich, velvety **mushroom gravy** – the perfect finishing touch.

It's an elegant yet easy dish that feels festive, whether you're making it for Sunday dinner or just craving something comforting and homemade on a chilly evening. Plus, it's a great way to enjoy all those nostalgic holiday flavors without cooking an entire turkey!

Things to know about this Stuffed Chicken Breasts with Mushroom Gravy

- **All the holiday flavor—no turkey required:** This dish gives you that classic Thanksgiving-style comfort with a fraction of the effort. Perfect when you're craving something festive without roasting a whole bird.
- **Use your favorite stuffing:** Any kind of stuffing works – traditional bread, sausage, or even a vegetable stuffing. Just make sure it's cooled before you roll the chicken.
- **Pound the chicken evenly:** This helps the chicken cook faster and more evenly, while also making it easier to roll and keep together.
- **Searing adds flavor:** Browning the chicken before baking gives it beautiful color and seals in the juices.
- **Don't skip the gravy:** The mushroom gravy ties everything together and keeps the chicken moist and rich.
- **Great for entertaining or meal prep:** You can assemble the rolls a day ahead, refrigerate them, and bake before serving. They also reheat beautifully for leftovers.
- **Serving ideas:** Pair with mashed potatoes, roasted vegetables, or a light salad for a balanced meal that feels special any night of the week.

• Try This Next!

If you love the cozy, comforting flavors in these **Stuffed Chicken Breasts with Mushroom Gravy**, be sure to check out a few of my other favorite recipes that bring the same warmth to your table:

- **Savory Sausage and Mushroom Stuffing** – the same delicious stuffing used in this recipe.
- **Easy Savory Mushroom Gravy** – rich, velvety, and perfect for drizzling over everything.
- **Italian-Style Roast Chicken Dinner** – a complete meal baked on one pan for simple elegance.
- **Italian Holiday Chicken Soup** – a cozy, comforting bowl to enjoy any time of year.

Whether you're making this dish for Sunday dinner or a special family meal, don't forget to leave a comment below and share how it turned out – I love hearing from you! ☐

Stuffed Chicken Breasts with Mushroom Gravy



For the Chicken

- 4 boneless, skinless chicken breasts (6–8 ounces each)
- 2 tablespoons olive oil or butter (for searing)
- Salt and freshly ground black pepper, to taste
- 1 teaspoon garlic powder (optional)
- 1 teaspoon dried thyme or Italian seasoning

For the Stuffing

- 2 cups prepared **holiday stuffing** (cooled slightly before using) (*Tip: If the stuffing is too moist, spread it on a plate for 5–10 minutes to dry slightly before filling.*)

For the Mushroom Gravy

- 2 cups prepared **mushroom gravy**, warmed before serving

To Finish

- Fresh parsley, chopped, for garnish
- Extra mushroom gravy, for serving on the side

1. **Preheat the oven** to 375°F (190°C).

Lightly grease or line a baking dish with parchment paper.

2. **Prepare the chicken:**

Slice each chicken breast in half horizontally to create 4 thin pieces.

Place each piece between two sheets of parchment or plastic wrap and gently pound to an even $\frac{1}{4}$ -inch thickness.

3. **Season both sides** of the chicken with salt, pepper, garlic powder, and thyme (or Italian seasoning).

4. **Add the stuffing:**

Spoon about $\frac{1}{4}$ to $\frac{1}{3}$ cup of prepared stuffing onto each pounded chicken breast and spread evenly, leaving a small border around the edges.

5. **Roll tightly** from the short end, securing each roll with toothpicks if needed.

6. **Sear for flavor:**

Place the rolled chicken breast in an oven proof baking dish and bake uncovered for 20–25 minutes, or until the chicken is cooked through (internal temperature should reach 165°F / 74°C).

While the chicken is baking make the mushroom sauce

7. **Finish with mushroom gravy:**

Remove the toothpicks, spoon the warm mushroom gravy over the chicken, and let rest for a few minutes before slicing.

8. **Garnish and serve** with extra gravy and a sprinkle of fresh parsley.

9. **Tips**

Pound the chicken evenly so it cooks uniformly and rolls easily.

Make ahead: Roll and refrigerate the chicken up to 1 day in advance; bake when ready to serve.

Serving idea: Add mashed potatoes and greens