Stuffed Chicken Breasts

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Ingredients

4 boneless, skinless chicken breasts
8 slices ham
blue cheese
1 pound bacon
12 sage leaves
1 cup chicken stock
4 tablespoons port
3 bunches baby carrots
1 bag pearl onions
2 bunches baby beets

Directions

Heat oven to 375 degrees.

Cook bacon until mostly done.

Stuff the chicken breasts with ham, cheese, and sage.
Wrap each breast with 2 slices of cooked bacon.

Place the chicken breasts in a large roasting pan.
Cover the breasts with the carrots, onions, and beets.
Pour in the chicken stock and port.

Bake at 375 degrees for 45 minutes.
Finish baking at 450 degrees for at least 15 minutes.