



**B&B's BEST**  
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## Crab Stuffed, Teriyaki Chicken Breast

### Ingredients

- 2 Chicken Breasts butterflied.
- ¼ Cup olive oil
- ½ Cup [B&B's Best Teriyaki BBQ Sauce](#)
- ½ medium onion chopped fine
- 1 3oz can crab meat.
- ¼ cup breadcrumbs
- 1 egg
- 1 Tsp [B&B's Best Cajun Seasoning](#)
- Fresh chopped parsley
- Toothpicks



### Instructions

#### Marinade

1. Place butterflied breasts in zip lock bag and add the Teriyaki Sauce.
2. Shake well to cover and place in refrigerator for 2 hours prior to cooking.

#### Stuffing

1. Drain crab meat and put in mixing bowl.
2. Add chopped onion, Cajun Seasoning and breadcrumbs.
3. Mix well.
4. Add the egg and mix again.

#### Cooking

1. Take chicken breasts out of bag and place on tray split side up.
2. Divide the stuffing and pack in the breasts.
3. Fold over and secure the edges with toothpicks.
4. Heat grill or oven to 350°.
5. Place chicken on grill for approximately 20 minutes.
6. Turn chicken over and cook for another 20 minutes.
7. Use the remaining Teriyaki Sauce in the bag to mop the chicken as needed for moisture.
8. With a meat Thermometer, remove from grill or oven when the thickest part of the breast, (not the stuffing) reaches 165°.
9. Sprinkle with chopped parsley and serve.