



Make-Ahead Creamy Jalapeno-Stuffed Chicken

One word, "amaaaaazing"

Servings: 8

- 1 pkg. (8 oz.) Cream Cheese, softened
- 1 pkg. (8 oz.) Mexican Style Finely Shredded Four Cheese, divided
- 2 fresh jalapeño peppers, seeded, finely chopped
- 1 egg
- 3 cups tortilla chips (4 oz.), finely crushed (about 1 cup)
- 1 cup green salsa
- 8 small boneless skinless chicken breast halves (2 lb.), pounded to 1/4-inch thickness



PLACE chicken on work surface. Mix cream cheese, 1-1/2 cups shredded cheese and peppers until well blended; spread onto chicken. Starting at one short end of each breast, roll up chicken tightly. Refrigerate up to 8 hours.

HEAT oven to 375°F. Beat egg in shallow dish. Place crushed chips in separate shallow dish. Dip chicken in egg, then roll in chips. Place, seam-sides down, in single layer in shallow pan sprayed with cooking spray.

BAKE 35 min. or until chicken is done (165°F). Meanwhile, warm salsa.

TOP chicken with remaining shredded cheese. Serve with salsa.



ANDY THORNAL COMPANY

336 Magnolia Ave.
Winter Haven, FL 33880
(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com