



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Cheese-Stuffed Chipotle Chicken Breasts

We're always looking for dishes that we can put together ahead of time and pull out later to finish cooking whenever we're ready to eat, or when the company shows up. Gives everybody more time to visit over a nice glass of Texas wine. Chicken breasts often fill the bill for such dishes, as in this tasty creation that's so simple to make and keeps in the 'ridge for a whole day until you're ready to bake it.

To Serve 6.

- 6 boneless, skinless chicken breasts, about 6- to 8-ounces each
- 2 cups (8 ounces) shredded Monterey Jack cheese
- 2 large jalapenos, seeds and veins removed, minced
- 3 green onions, chopped, including green tops
- 1 heaping tablespoon cilantro
- 3 eggs beaten into 3 cups milk
- 5 cups Italian-seasoned breadcrumbs
- 1 jar **Fredericksburg Farms Watershed Roasted Chipotle Salsa**

Preheat oven to 450 degrees. Trim any fat or cartilage from chicken breasts, then pat them dry using absorbent paper towels. Using a sharp paring or boning knife cut a small pocket in the thickest edge of each breast. The opening should be about 2-inches wide. Place the knife in the slit and carefully cut a large pocket inside the breasts without making the slit larger. Set breasts aside. Combine the shredded cheese, minced jalapenos, green onions, and cilantro in small bowl and toss to blend well. Divide the cheese mixture into 6 equal portions. Stuff a portion of the cheese mixture into the pocket in each breast. Next dip the breasts in the egg wash, coating well on all sides, then dredge them in the bread crumbs, pressing the crumbs into both sides of the breasts; shake off excess bread crumbs. Arrange the breasts in a single layer in a Pyrex baking dish.

Bake in the preheated oven for 10 minutes, or until they are starting to brown. Lower heat to 350 degrees, pour the jar of **Watershed Roasted Chipotle Salsa**

over the breast and continue to cook an additional 30 minutes, or until the breasts are cooked through. To serve, place a breast on each serving plate and spoon a portion of the pan drippings over each serving. Serve hot.