



## Cheese Entrees & Sides

# Cooper® Tex-Mex Grilled Stuffed Chicken Breast



SLICE



Serves: 4

## Ingredients

- 4 raw chicken breasts (4-5 ounces each)\*
- 8 slices Cooper® Sharp White cheese
- 1/4 cup pickled banana peppers or mild jalapeño peppers, sliced or chopped
- 1/2 cup red bell pepper, diced or sliced
- 1/4 cup onion, sliced
- 2 tablespoons olive oil
- **Rub Seasoning Blend:**
  - 1 teaspoon smoked paprika
  - 1/2 teaspoon ground cumin
  - 1 teaspoon salt
  - 1/2 teaspoon ground black pepper
  - 1/2 teaspoon ground garlic

## Directions

1. Light the grill.
2. Place the chicken breasts on a cutting board and make a slice on the right side of the breast from the top to the bottom to form a butterfly. Do not slice all the way through.
3. In a medium skillet on medium-high heat, warm the olive oil. Add onions and peppers and sauté. Add the banana peppers or jalapeños and sauté. Drain the sautéed veggies on a paper towel and set aside.
4. Open the butterflied chicken breasts and place 2 slices of Cooper® cheese in the center of each. Equally, portion the sautéed veggies on top of the cheese. Fold over the top of the butterflied chicken breasts to close.
5. In a medium bowl (big enough to coat the chicken breasts) prepare the spice rub by combining paprika, cumin, salt, pepper, and garlic. Mix well.
6. Gently coat each stuffed chicken breast on both sides with the spice rub. Be careful to keep the contents inside the stuffed chicken breasts as you coat them.
7. Place each stuffed chicken breast on the grill and cook 6 minutes on each side (cover grill to enclose heat). Chicken should cook until it is no longer pink in the middle and reaches an internal temperature of 165°F.
8. Remove from the grill, serve, and enjoy!

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.