

Chugwater Chili Easy Southwestern Stuffed Chicken

Breasts

Serving Size: 5

Cooking Time: 45 minutes

Ingredients:

- 5 Chicken Breasts, thawed
- 16 oz bag Pepper Jack Cheese Shredded
- 1 Red Bell Pepper
- 1/2 Onion
- 8 oz Container Whipped Cream Cheese
- 5 Tablespoons *Chugwater Chili Dip & Dressing Mix*



Directions:

1. Chop the bell peppers and onion into bite sized pieces.
2. Mix together the cream cheese, onion, bell peppers, cheese, and 2 Tbs of the *Chugwater Chili Dip & Dressing Mix*.
3. Take the thawed Chicken breasts and slice the middles while being careful not to slice all the way through them. You want to make a pocket in them to put your stuffing.
4. Stuff the chicken breasts with the cheese mixture and close the opening with a toothpick.
5. Drizzle olive oil on the tops of the chicken breast then sprinkle with the remaining *Chugwater Chili Dip & Dressing Mix*.
6. Heat the oven to 350 degrees or a grill to 350 degrees (only if you use an aluminum backing pan).
7. Bake the Chicken breasts for 30 minutes covered then 15 minutes uncovered or until middle is cooked. To check if the middle is cooked simply slice it with a knife and check.