

Cheese Stuffed Chicken

Linda Brooks

- 6 Chicken Breast deboned and pounded to flatten to about ¼” to ½”
 - Marinate 30 minute or overnight in: 1 c tomato salsa Hotter and better!
 - Some olive oil 1 t. salt
 - While waiting: Crush ½ of cheese crackers in zipper bags using a rolling pin.
 - Add 1 or 2 T. taco seasoning to bag. Shake bag. Transfer crumbs to a plate.
 - Grated cheese (Monterrey jack plus 1 small can green chilis stirred in)
 - Melt 1 stick butter or margarine.
1. Pull Chicken from the marinade.
 2. Place about 2 T of grated cheese mixture on chicken.
 3. Roll up
 4. place in melted margarine to coat lightly
 5. put into cracker crumbs
 6. place on baking sheet. (spray with a lot of pam first!)
 7. Store in refrigerator until ready to cook
 8. Bake at 325 degrees for 20 to 25 minutes.