



Southwestern Cheese-Stuffed Chicken Roll-Ups

Flattened chicken breasts with a crunchy coating hold a delicious cheesy filling.




Prep Time: 30 min Total Time: 1 hr 20 min Servings: 4 servings



From Tablespoon.com

Ingredients

- 1 container (8 oz) chives-and-onion cream cheese spread
- 3/4 teaspoon garlic powder
- 1/3 cup drained Old El Paso® pickled jalapeño slices (from 12-oz jar)
- 1/2 cup canned (drained) Green Giant® whole kernel corn
- 6 Old El Paso® taco shells (from 4.6-oz box), coarsely broken
- 3/4 teaspoon chili powder
- 4 boneless skinless chicken breasts (about 1 1/4 lb)
- 2 tablespoons LAND O LAKES® Unsalted or Salted Butter, melted
- 1/2 to 3/4 cup buttermilk
- 3 tablespoons honey
- 1 cup shredded Mexican cheese blend (4 oz)
- 1 2/3 cups Old El Paso® Thick 'n Chunky salsa
- 2/3 cup sour cream

Directions

1.  1 Heat oven to 350°F. In medium bowl, stir together cream cheese, garlic powder, jalapeños and corn; set aside.
2.  2 Place broken taco shells in resealable food-storage plastic bag; seal bag. Crush taco shells with rolling pin until coarsely ground. (Or, place broken taco shells in food processor bowl with metal blade; process until coarsely ground.) Pour crumbs into shallow dish; stir in chili powder.
3.  3 Between pieces of plastic wrap or waxed paper, place each chicken breast, smooth side down; gently pound with flat side of meat mallet or rolling pin until about 1/4 inch thick. Spread butter over one side of each chicken breast.

4.  4 Place about 1/3 cup cream cheese mixture on center of buttered side of each chicken breast; roll up chicken. Pour buttermilk into shallow dish. Dip chicken rolls in buttermilk, then coat with crumb mixture. Insert toothpick to secure. Place in ungreased 8-inch square (2-quart) glass baking dish. Drizzle with honey.
5.  5 Bake 35 to 45 minutes or until chicken is no longer pink in center. Sprinkle with Mexican cheese blend; bake 4 to 5 minutes longer until cheese is melted. Serve with salsa and sour cream.