

Green Chili and Cheese Chicken

Easy main dish—serves 4



INGREDIENTS

- 4 boneless, skinless **chicken breasts**
- 1 1/2 cups shredded **pepperjack cheese**
- 1 (4 ounce) can **diced green chiles**, drained
- 1 tablespoon dry **fajita seasoning**

Pairs well with vegetable
side dishes of

“Spanish Cauliflower Rice”
and

“Nopalitos Cactus Salad”
Or

Sautéed yellow Squash

DIRECTIONS

1. Preheat the oven to 350 degrees
2. Coat a 9 X 9 baking dish with cooking spray.
3. Make a deep cut into the side of each chicken breast half to form a pocket.
4. Stuff 1/4 cup of cheese and about 1 tablespoon of the chilies onto each one.
5. Secure with a toothpick so that the cheese does not escape while in the oven.
6. Place the stuffed chicken into the baking dish.
7. Season with Fajita seasoning, and then sprinkle the remaining cheese and chilies over the top.
8. Bake uncovered for 30 minutes in the preheated oven, until the chicken juices run clear, and cheese is melted and lightly browned.