

# **GATOR MAMA FAVORITES**

Compiled by: Lynn Tidwell

## GATOR MAMA FAVORITES

### Introduction

#### **SOUTH OF THE BORDER CHICKEN**

- 

**5 OR 6 BONELESS SKINLESS CHICKEN BREAST HALVES**

- 

**1 (8OZ) PKG SHREDDED MONTEREY JACK CHEESE OR MEXICAN CHEESE**

- 

**1 (4OZ) CAN CHOPPED GREEN CHILIES**

- 

**1 TEASPOON CILANTRO**

- 

**3 TABLESPOONS DEHYDRATED ONION**

- 

**6 TABLESPOONS BUTTER**

- 

**2 TEASPOONS CUMIN**

## **GATOR MAMA FAVORITES**

- **1 TEASPOON CHILI POWER OR MORE TO TASTE**
- **TOTTILLA CHIPS, CRUSHED**

**1. Prehead oven to 350 degrees**

**2. Pound chicken breasts flat. Mix cheese, chilies, cilantro and onion in a bowl.**

**3. Place 2 to 3 tablesppons cheese mixture on each chicken breast, roll up and place seam side down in large sprayed casserole.**

**4. Melt butter in saucepan, add cumin and chili powder and spoon over chicken.**

## GATOR MAMA FAVORITES

**5. Bake covered for 45 minutes. Uncover and top with crushed chips. Return to oven and bake for an additional 10 to 15 minutes. Serves 4 to 6.**