

GATOR MAMA FAVORITES

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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**

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- **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.

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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.