

GATOR MAMA FAVORITES

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Introduction

SOUTH OF THE BORDER CHICKEN

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5 OR 6 BONELESS SKINLESS CHICKEN BREAST HALVES

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

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1 (4OZ) CAN CHOPPED GREEN CHILIES

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1 TEASPOON CILANTRO

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3 TABLESPOONS DEHYDRATED ONION

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6 TABLESPOONS BUTTER

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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.