



## **Milford's Mexican Blast Stuffed Chicken Breasts**

**Serves 4**

### **Ingredients:**

4 Chicken Breasts  
4-6 Oz Pepper Jack Cheese, Cut into Sticks  
Tortilla Chips  
2 Eggs, Mixed with a tbsp water  
1 Tbsp Milford's Mexican Blast

Baked Mexican Rice

### **Preparation:**

Lets begin by gently crushing the tortilla chops, we want texture not tortilla flour!

Dry your chicken breast with a paper towel. We want a firm grip while cutting into, not slippery. Cut a slit into the thickest part of the breast being careful not to cut all the way through. Place cheese in the cavity. Sprinkle the breasts with Milford's Mexican Blast and then

gently roll in the egg mixture. Now roll chicken in the crushed tortilla chips and sprinkle with a little more Milfords Mexican Blast. If you want you can give the crusted breasts a mist of cooking spray for extra crunch, but it is fine without too.

Bake at 350° for about 30 minutes or until the chicken registers 165°. Let rest for 5 minutes for the cheese to set. Serve with the Mexican Baked Rice, add the frozen roasted corn before baking.

Enjoy.