



IN PARTNERSHIP WITH

Kraft

MAKE-AHEAD CREAMY JALAPENO-STUFFED CHICKEN

SERVINGS: 8 | PREP TIME: 25 MINS | COOK TIME: 35 MINS

- Place chicken on work surface. Mix cream cheese, 1-1/2 cups shredded cheese and peppers until blended; spread onto chicken. Roll up tightly, starting at one short end of each breast. Refrigerate up to 8 hours.
- Heat oven to 375°F. Beat egg in shallow dish. Place crushed chips in separate shallow dish. Dip chicken in egg, then roll in crushed chips. Place, seam sides down, in single layer in shallow pan sprayed with cooking spray.
- Bake 35 min. or until chicken is done (165°F). Meanwhile, warm salsa.
- Top chicken with remaining shredded cheese. Serve with salsa.

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8 small boneless skinless chicken breasts (2 pounds), pounded to 1/4-inch thickness

1 package (8 ounces) PHILADELPHIA Cream Cheese, softened

1 package (8 ounces) KRAFT Mexican Style Finely Shredded Four Cheese, divided

2 fresh jalapeño peppers, seeded, finely chopped

1 egg

3 cups tortilla chips, finely crushed (about 1 cup)

1 cup green salsa