

Ingredients



- 3-4 Boneless skinless chicken breasts, trimmed
- 1 8 oz package cream cheese, softened
- 1 4 oz can chopped green chilis (I prefer Old El Paso)
- 1 cup monterey jack cheese, shredded
- 1/2 tsp garlic powder
- 1/4 tsp cumin
- 1/4 tsp salt
- 1/4 tsp pepper

Green Chili Chicken

Instructions

- Heat the oven to 375F.
- In a medium bowl, mix the cream cheese, garlic powder, cumin, salt and pepper until combined. Then stir in the green chilis and stir until evenly mixed.
- Lay the chicken breasts flat in a baking dish. Cover the chicken breasts with the green chili mixture. Then top with the monterey jack cheese.
- Bake on the middle rack for 35-45 minutes or until chicken is cooked through and the juices run clear.
- Serve hot over spanish rice, greens, tortillas, or mashed potatoes.

MOM
fueling
HUNGRY
BOYS

