

RECIPE OF THE MONTH!

Pollo Fundido



Vickie Elrod has graciously shared with us this totally yummy chicken recipe. It has a list of ingredients to guarantee a tasty meal: chicken, cheese, chilies and garlic! Fundido, indeed!

I need to run to the grocery. Supper is going to be tasty tonight!



Ingredients:

- 4 chicken breasts (2 lbs)
- 8 Ounces cream cheese
- 1 Cup shredded Monterrey jack cheese
- 4 Ounces diced green chilies
- 1/2 Tsp granulated garlic
- 1/4 Tsp cumin
- 1/4 Tsp salt
- 1/4 Tsp black pepper

Directions:

- Preheat oven to 375 F.
- In large mixing bowl combine softened (but not whipped) cream cheese, garlic, cumin, salt, and black pepper. Stir generously to combine the seasoning well.
- Add well-drained green chilies and fold into the cream cheese mixture.
- In a large baking dish, place the whole chicken breasts on the bottom and space them out evenly. It is okay if they are crammed in side-by-side but just make sure they are not overlapping or else they may not cook evenly.
- Spread the cream cheese mixture across the top of the chicken breasts to cover them completely.
- Sprinkle the Monterey jack cheese evenly over the top.
- Place on the middle oven rack and bake for approximately 45 minutes.
- Take out when chicken is cooked all the way through. Use your meat thermometer to check that the chicken has reached at least 165 degrees internally. Allow to cool on counter for a few minutes.