

# **GATOR MAMA FAVORITES**

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## GATOR MAMA FAVORITES

### Introduction

#### **SOUTH OF THE BORDER CHICKEN**

- **5 OR 6 BONELESS SKINLESS CHICKEN BREAST HALVES**
- **1 (8OZ) PKG SHREDDED MONTEREY JACK CHEESE OR MEXICAN CHEESE**
- **1 (4OZ) CAN CHOPPED GREEN CHILIES**
- **1 TEASPOON CILANTRO**
- **3 TABLESPOONS DEHYDRATED ONION**
- **6 TABLESPOONS BUTTER**
- **2 TEASPOONS CUMIN**

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**1 TEASPOON CHILI POWER OR MORE TO TASTE**

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**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.**