



## South of the Border Stuffed Chicken

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- 4 Boneless Skinless Chicken Breasts
- 2 Limes (or 1/4 cup lime juice)
- Fresh Cilantro
- 1 tbsp. Olive Oil
- 1 cup Fiesta Rice (I would make the whole batch!)
- 1 cup Shredding Mexican Cheese blend

### Directions

Preheat oven to 350 degrees. With a mallet or hammer, pound chicken breasts flat. They should be about 1/4 inch thick. Place in a casserole dish.

In a small bowl whisk together lime juice, olive oil, a pinch of cilantro, and a dash of salt and pepper. To make a marinade

Pour the lime marinade over the pounded chicken breast. Let sit while you prepare the Fiesta Rice.

Prepare the Fiesta Rice. You can find the full recipe and directions [here](#).

Take each breast and lay them on a flat working surface. Fill with 2 -3 Tbsp rice, and a handful of cheese.

Roll each breast and place seam side down in a clean casserole dish.

After each breast has been stuffed, sprinkle the tops with more cheese.

Bake chicken at 350 for 30-45 minutes, or until chicken is cooked through.

Serve with Tortilla Chips, Guacamole, Salsa, etc. You can also serve the extra Fiesta rice on the side!