



Your one-stop **Canuck Shop!**



SOUTHWESTERN STUFFED CHICKEN BREASTS

4 small boneless skinless chicken breasts (454g), pounded to ½ cm thickness.
1 cup shredded tasty cheese
1/3 cup thick and chunky salsa
1 pouch **Shake 'n Bake** Original Coating Mix

PREHEAT oven to 200C. Place 2 of the chicken breasts in large freezer-weight resealable plastic bag. Pound chicken with the side of a heavy can, rolling pin or meat mallet until chicken is ½ cm thick. Remove chicken from bag; set aside. Repeat with remaining 2 chicken breasts. Place chicken, top sides down, on large cutting board. Spread each breast with 2 tbsp of cheese and 1 tbsp of salsa. Starting at one of the short ends, tightly roll up each chicken breast.

EMPTY coating mixture into pie plate. Moisten chicken roll-ups with water; add to coating mix, turning over to evenly coat all sides. Place, seam-sides down, in foil-lined 20cm square baking dish

BAKE 30 to 35 min or until chicken is cooked through (75C), topping chicken with the remaining salsa and remaining cheese for the last 5 min of the baking time.

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