

Southwest Chipotle Chicken Breasts

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4 Servings

- 4 **Pilgrim's Pride** boneless skinless split chicken breasts

Chipotle Cream Sauce:

- 1 ½ cups heavy whipping cream
½ cup Chipotle Pepper sauce
2 tablespoons finely chopped fresh basil

Southwest Stuffing:

- 1 can (15 ounces) black beans, drained and rinsed
2 cups white and yellow corn mixture (if fresh, 3 to 4 ears corn, cooked and cut off cob)
¾ cup diced roasted red bell peppers (if fresh, about 2 large peppers roasted, seeded, chopped)
1 tablespoon Chipotle Pepper sauce
3 tablespoons finely chopped fresh basil
8 tablespoons Mexican 4 Cheese mixture (finely shredded)

Cut a pocket into each chicken breast being careful not to cut all the way through the opposite side. Set aside on paper towels to dry well. Preheat oven to 350°F.

To make the Chipotle Cream Sauce, place whipping cream in small saucepan and bring to medium boil. Reduce heat to simmer and cook until reduced by half, stirring occasionally. Add Chipotle Pepper sauce and simmer an additional 5 minutes. Remove from heat, stir in basil. Cover and set aside; keep warm.

Place black beans in medium mixing bowl and add remaining Southwest Stuffing ingredients. Stir to combine. Place chicken breasts in baking dish. Stuff each breast with 2 tablespoons Southwest Stuffing and close pockets with woodened toothpicks. Bake in preheated oven 20 minutes. Remove from oven and drizzle 2 tablespoons of the Chipotle Cream Sauce over each breast, then top each breast with 2 tablespoons Mexican cheese. Return to oven and continue cooking 10 to 15 minutes until cheese is melted and internal temperature of chicken is 160°F on meat thermometer.

To serve, place remaining Southwest stuffing mixture on platter and top with chicken, or serve stuffing on the side over a bed of yellow rice. Pass remaining Chipotle Cream sauce.