

# Cheddar-Jalapeño-Stuffed DORITOS® Chicken Breast

## Ingredients

- 1 (about 8 oz) large boneless skinless chicken breast, halved lengthwise
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 jalapeño pepper, stemmed, halved and seeded
- 2 sticks medium orange cheddar cheese (each about 2 1/2 x 1/2 x 1/2-inch)
- 4 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/4 cup all-purpose flour
- 1 egg
- Canola oil, as needed

## How to make it

1. Pat chicken dry with paper towel. Pound each chicken half between 2 sheets plastic wrap to 1/2-inch thickness. Season with salt and pepper.
2. Place 1 jalapeño half crosswise in center of chicken breast. Fit cheese stick inside jalapeño, trimming if needed. Starting from the short side, roll up chicken.
3. In sealable bag, using rolling pin, crush DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground. Transfer to shallow dish.
4. Transfer flour to another shallow dish.
5. Whisk egg in another shallow dish.
6. Dredge rolled chicken in flour, then dip in egg and roll in crushed DORITOS®. Secure with toothpicks.



PREP  
TIME  
15 min



COOK  
TIME  
5 min



TOTAL  
TIME  
20 min



SERVINGS  
2

## Made with



**DORITOS® Nacho Cheese Flavored  
Tortilla Chips**

7. Pour enough oil into medium saucepan or high-sided skillet to reach 4 inches up sides of pan. Heat over medium heat until instant-read thermometer registers 375°F.
8. Cook breaded chicken for 5 to 6 minutes or until golden brown, cooked through and instant-read thermometer registers 165°F when inserted into chicken.
9. Transfer to paper towel to drain. Remove toothpicks and slice in half to serve.