



Chile Relleno Chicken Rolls

Ingredients:

1 lb chicken tenders
3-4 roasted poblano peppers, skins and seeds removed, cut into long thin strips
1/2 8 oz block monterey jack cheese, cut into small thin slices
3 tbsp taco seasoning
3 eggs
1 tsp hot sauce
1 cup cornmeal
1 cup bread crumbs
1/2 cup shredded Mexican cheese

Directions:

Preheat oven to 375 degrees.

In a large, shallow bowl, combine cornmeal, bread crumbs and shredded Mexican cheese. Set aside. In another shallow bowl, combine eggs with hot sauce and set aside.

Place chicken tenders between two pieces of parchment paper and pound with a meat tenderizer or the bottom of a heavy pan to about 1/4" thickness.

Season chicken tenders with taco seasoning and place 1 strip of roasted pepper on each chicken tender. Top roasted peppers with cheese and roll up each chicken tender tightly.

Bread each chicken rellaño roll by dipping in egg mixture and then in cornmeal bread crumb mixture. Place with the seam side down on a baking sheet. Top with extra cheese if desired.

Bake for 20-30 minutes or until a thermometer inserted into the center of the chicken rolls reads 165 degrees.

Serve right away.