



## TE ROASTED EGGPLANT SANTA FE RIBBON CHICKEN



- 4 large boneless skinless chicken breasts
- 4 roasted green chiles - peeled and seeded
- TE Roasted Eggplant and Red Pepper Spread
- Queso fresco Ranchero (or any soft white cheese you prefer)
- Fully cooked bacon - crumbled (optional)

photo credit: mwaagriculture.com photography.com

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- Butterfly and pound chicken breasts thin enough for stuffing.
- Liberally spread TE Roasted Eggplant and Red Pepper Spread on each breast.
- Stuff green chiles with bacon and cheese, then place in center of each breast.
- Roll the breasts tightly, folding ends to seal and secure with a toothpick.
- Grill or broil until chicken reaches proper internal temperature.

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