

Jalapeño Popper Chicken

1/2 cup panko crumbs
2 teaspoons canola oil
2 teaspoons taco seasoning
1 egg
2 ounces cream cheese
1/4 cup cheddar cheese, shredded
1-2 jalapeños, seeds and ribs discarded and then minced
2 chicken breasts



In a small pan, combine the panko and canola oil. Cook on medium heat while stirring until the crumbs are golden brown. Remove from heat and mix with the taco seasoning.

Preheat the oven to 375 degrees and set an ovenproof rack over a rimmed baking sheet. Spray lightly with cooking spray.

In a shallow bowl, mix the egg.

In another bowl, combine the cream cheese, cheddar cheese, and jalapeños. Use a small, sharp knife to cut a slit in the chicken breast horizontally (this is where you will stuff the cheese filling). Stuff with the filling and use toothpicks to secure if needed. Alternately, pound the chicken breast out thin, spread the filling over half of it, and fold the chicken on top of the cheese filling. Secure with toothpicks.

Dredge the stuffed chicken through the egg and then dip in the panko mixture. Make sure the crumbs are covering each part of the surface, and if any cheese is showing, cover that area really well so it doesn't drip out as much.

Place the breaded chicken on top of the rack, and if there is any cheese filling covered with the crumbs, place that side up. Bake for about 25-30 minutes or until the chicken is cooked through.

Source: [Elly Says Opa](#) and [Sunny Side Up](#)

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