

# Chicken Chili Rellenos

Grady Spears' A Cowboy in the Kitchen



## Chicken Stuffing

2 3/4 tbsp olive oil  
2 3/4 pounds boneless, skinless chicken breasts  
4 cups diced tomatoes  
1 3/4 cups Reata's Red Chili Sauce  
3/4 tsp kosher salt  
1/2 tsp ground pepper

Season and sauté the chicken over medium heat turning several times until it is cooked through. Remove and cool. Chop coarsely and place into a mixing bowl. Add the tomatoes, chili sauce, salt and pepper then gently mix.

## Chili Rellenos

6 cups grated Monterey Jack  
1 3/4 cups goat cheese crumbled  
12 poblano peppers

**Prepared ahead: Place the Poblano under the broiler for 4 minutes at 550 degrees until the skins burn and blister. Place the hot pepper in a paper bag for 10 minutes or until cool enough to handle. Remove skin and seeds for the Poblano being careful by cutting a slit in one side to making a pocket for stuffing.**

Preheat the oven to 350 degrees

Divide the stuffing into each Chile and place on a lightly oiled baking sheet with the stuffing side up. Mix the 2 cheeses and divide it evenly over the top of each Chile piling it high onto the chicken mixture.

Bake for 20 minutes or until filling is heated and cheese is melted and bubbling. Serve at once with Cowboy Camp Corn and Mexican Sweet Cinnamon Rice.

Serves 12