

# Mexican Chicken Kiev

Servings : 6

Amount	Measure	Ingredient - Preparation Method
8		chicken breast halves - skinned and boned
7	ounces	green chiles - diced
4	ounces	monterr - 8 strips
2/3	cup	dry bread crumbs - finely ground
1/2	cup	parmesan cheese - grated
1 1/2	tablespoons	chile powder
1/2	teaspoon	salt
1/2	teaspoon	ground cumin
1/4	teaspoon	pepper
6	tablespoons	butter - melted
		sauce
32	ounces	tomato sauce
1/2	teaspoon	ground cumin
1/3	cup	green onion - sliced
		salt and pepper
		hot sauce

Flatten breasts between waxed paper. Put about 2 tablespoons chiles and 1 cheese strip in center of each chicken piece. Roll up and tuck ends under.

Combine remaining ingredients except butter. Dip each chicken breast in a shallow bowl containing butter, and then crumb mixture.

Place chicken rolls seam side down in oblong baking dish. Cover and chill 4 hours or overnight.

Prepare sauce: Combine all ingredients in a pan and heat well. Pour sauce over chicken when done.

Bake chicken at 400 for 20 minutes.