CHICKEN ROLLS WITH QUESILLO OAXACA

NAVARRO MR
···· Quesos de los Altos de Jalisco ····

QUESILLO OAXACA NAVARRO CHEESE

INGREDIENTS:

- 4 chicken breast fillets
- 150 g shredded Quesillo Oaxaca Navarro Cheese
- 2 cups fresh spinach
- 1 cup Greek yogurt
- 2 poblano peppers
- 2 tablespoons olive oil
- Salt and pepper to taste
- Cooking sticks

INSTRUCTIONS:

- Stuff the fillets with a few spinach leaves and a strip of Quesillo Oaxaca. Roll up and secure with toothpicks, season with salt and pepper to taste.
- Fry the fillets over medium-high heat until well browned and cooked.
- Prepare the sauce: Roast the poblano peppers until burnt, peel and cut into strips. Blend the poblano chiles, Greek yogurt, garlic and salt until smooth.
- Serve the fried steaks and bathe them with the poblano chile and yogurt sauce.