

# Recipe of the Week: Chile Chicken Rellenos

## Ingredients:

- 1½ cup of vegetable oil
- 2 cups of milk
- 1 egg
- White pepper
- Salt
- Flour
- Jack cheese, shredded
- Green chile, chopped
- Chicken breast
- Chicken broth
- Heavy cream

## Directions:

Turn the Disc-It on low heat, and add oil.

To make the batter, mix milk, egg, salt, pepper, and flour into a bowl. Add a pinch of salt and pepper to taste, and add enough flour to give the batter a pancake-batter-like consistency.

Mix the cheese and chile together. Cut an opening along the side of the chicken breast, and stuff with cheese and chile.

Dip the chicken breast into your batter, coating evenly, and add it to the Disc-It, placing it on the side of the disc, rather than in the middle. **THIS WILL COOK QUICK.**

Next, add ½ cup of broth and some cream to the disc. Add in the rest of the chile and cheese and whisk together, making a cheese sauce. By the time you're done with this, your chicken should be done.

Remove chicken from heat, ladle some sauce over the top and enjoy!