



Poblano Chicken Alfredo



This recipe calls for:

Classic Alfredo Sauce

Roasted Garlic Parmesan Sauce

Prep time

10 MINUTES

Cook time

30 MINUTES

Servings

4

Ingredients

- 6 boneless, skinless chicken breast halves, (about 1-3/4 lbs.)
- 2 small poblano peppers
- 1 cup RAGÚ® Classic Alfredo Sauce, divided
- 1 1/4 plain dry bread crumbs
- 1/4 teaspoon ground cumin
- 1/4 teaspoon chipotle chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon shredded part-skim Mozzarella cheese, (about 1 oz.)

Instructions

1. Preheat oven to 400°F. Process roasted peppers with sauce in blender; set aside.
2. Dip chicken in 1/4 cup sauce mixture, then bread crumbs combined with cumin, chipotle powder seasoning and garlic powder, coating well.
3. Arrange chicken in 13 x 9-inch baking dish. Bake uncovered 20 minutes.
4. Pour remaining 3/4 cup sauce mixture over chicken; top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked.

Tip: To roast pepper, arrange pepper in broiler pan lined with aluminum foil and broil, until blackened on all sides, turning occasionally, about 8 minutes. Wrap in foil and let cool; set aside.