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Stuffed chicken with mango guacamole

Makes 2-4 servings

Prep time: 15 minutes

Cooking time: 25-30 minutes

Method: Baking

For this recipe you will need:

- 2 chicken breasts, flattened
- 2 slices of ham
- 4-6 oz pepper jack cheese in strips
- Some fresh spinach leaves
- salt, pepper, parsley flakes, oregano (optional)
- 1 small ripe avocado
- 2 ripe Manila mangoes
- 1 TBSP chopped cilantro
- 1 jalapeño pepper, deveined
- 2 Roma tomatoes
- the juice of 1 large lime

Preparation:

1. Preheat oven to 375° F (190° C)
2. Put a slice of ham, a couple of slices of cheese and a couple of spinach leaves over one of the flattened chicken breasts.
3. Roll and hold with toothpicks.
4. Drizzle olive oil over a cookie sheet. Put rolls on cookie sheet, drizzle some olive oil over them and season with salt, pepper, parsley flakes and oregano.
5. Bake for 25-30 minutes
6. In a food processor blend mangoes, avocado, cilantro, jalapeño pepper, tomatoes, lime juice and salt to taste.
7. When the chicken comes out of the oven serve with [Mexican rice](#), spoon some mango guacamole over the chicken and enjoy.

About this recipe:

- I don't think there's anything I'd change to this recipe. The mango guacamole was sweet and spicy, just perfect, and it blended perfectly with the chicken.
- You may use more or less jalapeños to adjust spiciness.

Buen provecho!