

Cooking with Calloway's

Baked Salsa Verde Chicken with Blue Label Organic Cilantro

Ingredients

- 1 16 ounce jar salsa verde
- 1 pound boneless, skinless chicken breasts
- 1 tablespoon extra-virgin olive oil
- kosher salt
- black pepper
- 1 teaspoon garlic salt
- 1 ½ cups monterey jack, shredded
- ¼ cup cilantro, chopped
- lime, cut into wedges
- cooked white rice, for serving



Directions

Preheat the oven to 400 degrees F. Pour half of salsa verde into a large baking dish. Brush chicken all over with olive oil. Season with salt, pepper, and garlic powder. Nestle chicken into salsa verde, top with remaining salsa and bake for 30-40 minutes, until the chicken is cooked through. Remove chicken from the oven and sprinkle cheese on top. Place it under the broiler for 1-2 minutes until the cheese is melted and bubbly. Squeeze lime over chicken and garnish with cilantro. Serve over cooked white rice.

Enjoy!