

SALSA VERDE CHICKEN

INGREDIENTS

4 chicken breasts	1 tsp garlic sea salt
1 tbsp chopped cilantro	1/2 tsp chili powder
1 1/2 cups salsa verde	1/2 tsp cumin
1 cup shredded pepper jack cheese	

PROCEDURE

Preheat oven to 375 degrees.

Pound the chicken to an even thickness.

Season the chicken with garlic sea salt, chili powder, and cumin.

Pour 1/2 cup of salsa verde in the bottom of a 9x13 baking dish and spread to coat the bottom.

Place the chicken on top of the salsa. Pour the remaining salsa verde over the top of the chicken.

Bake for 30 minutes or until chicken reaches 165 degrees.

Remove from oven and sprinkle cheese on the top. Return to oven for 3-4 minutes to melt the cheese.

Sprinkle with cilantro before serving.