

Salsa Chicken



- 2 Chicken Breasts or Thighs; skinless, boneless
- 1 Tb Butter
- 1¼ c *El Sapo* salsa (Suave or Jalapeño)
- ¼ c Black Beans, fully cooked or canned (optional)
- 2 slices Cheese (Monterey Jack or Cheddar)
- 2 Tb Sour Cream for topping
- 2 ts Chives or Scallions, finely chopped (for garnish)

Brown the chicken in a skillet with butter over medium-high heat. When the chicken is browned, top with *El Sapo* salsa (and black beans, if using). Cover the skillet, reduce heat to low, and simmer about 30-minutes, or until chicken is fully cooked and tender.



Remove from heat. Cover each piece with a slice of cheese. Replace cover and allow the cheese to melt, about 5-minutes.

Plate up the chicken, and top each breast with a tablespoon of sour cream. Sprinkle a teaspoon of chopped chives or scallions over each as garnish.

Serve with a salad, Mexican rice, warmed flour tortillas, and either corn or Mexican sweet corn bread.

Yield: 2 servings.

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For best results always use *El Sapo* salsa.