

RECIPE | TOMATOES

LOCO CHICKEN



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Recipe created by Rosemary Woods and John Alvarez, *The Grand Cantina*

INGREDIENTS

- 1 Pure Flavor® Bell Pepper, thinly sliced
- 1 cup of Pure Flavor® Sangria Tomatoes, halved
- 1 tbsp garlic, minced
- 4 boneless skinless chicken breasts or chicken thighs
- 1 tbsp tex mex seasoning (or seasoning of your choice)
- 6 oz of cream cheese, thinly sliced
- ½ cup shredded taco cheese
- Cilantro for garnish

DIRECTIONS

1. Preheat oven to 375°F.
2. Mix peppers with tomatoes and garlic. Spread evenly on a sheet pan.
3. Season chicken with spice mix of your choosing.
4. Lay chicken on the pepper and tomatoes on the sheet pan.
5. Top with cream cheese and taco cheese.
6. Place in the oven for 20-30 minutes until chicken is cooked through.
7. Serve chicken with the peppers and tomatoes.
8. Garnish with cilantro.



TOTAL TIME

45 minutes

PREP TIME

15 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy