

RECIPE | TOMATOES

SALSA FRESCA CHICKEN



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INGREDIENTS

- | | |
|---|------------------------------|
| 2 dry pints Pure Flavor® Cloud 9®
Bite-Sized Fruity Tomatoes, halved | 1/2 tsp salt |
| 3 oz Pure Flavor® Stingrays™
Multi-colored Hot Peppers | 1/4 tsp cumin |
| 4 small boneless, skinless chicken breasts | 1/4 tsp black pepper |
| 1 small onion, diced | 1/4 tsp garlic powder |
| 1 cup Mozzarella cheese, shredded | 1/4 tsp red pepper
flakes |
| 1/2 cup fresh cilantro, chopped | |
| 1/2 lime, juiced | |

DIRECTIONS

1. Preheat the oven to 400° F. In a medium size bowl, combine tomato, onion, hot peppers, cilantro and lime juice with half the salt.
2. Chop chicken breasts into small pieces. Arrange the chicken pieces flat in a large baking dish and season evenly with cumin, garlic, red pepper flakes, salt and pepper. Give a quick stir to combine chicken evenly with seasoning. Cover chicken pieces with the tomato mixture and top with cheese.
3. Bake the chicken on the middle rack for 25-30 minutes or until the chicken is cooked through and no longer pink. Garnish with more chopped cilantro and serve hot with your favorite side dish.



TOTAL TIME

35 minutes

PREP TIME

10 minutes

COOK TIME

25 minutes

SERVES

4

COOKING LEVEL

Easy