

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's SALSA CHICKEN

Simple, Cheesy & Full of Flavor!

Tender, juicy chicken breasts simmered in zesty salsa and topped with melted cheese — an easy, delicious family favorite!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	25 MIN	35 MIN	4

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 1 jar (16 oz) salsa (mild, medium, or hot)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon cumin (optional)
- Salt and black pepper, to taste
- 1 ½ cups shredded Mexican blend cheese (or cheddar)
- Chopped fresh cilantro for garnish (optional)



INSTRUCTIONS

1. **Season the Chicken:** Pat chicken breasts dry and season with garlic powder, onion powder, cumin (if using), salt, and pepper.
2. **Sear the Chicken:** Heat olive oil in a large skillet over medium-high heat. Cook chicken 3–4 minutes per side until lightly browned.
3. **Add the Salsa:** Pour salsa over the chicken. Reduce heat to medium-low.
4. **Simmer:** Cover and cook for 15–20 minutes, or until the chicken reaches 165°F and is tender.
5. **Add the Cheese:** Sprinkle shredded cheese over each chicken breast. Cover and cook for 2–3 minutes, until melted.
6. **Garnish & Serve:** Top with fresh cilantro if desired. Serve hot and enjoy!

BUBBIE'S TIPS

- Use your favorite salsa for the flavor you love.
- Don't overcook — keep the chicken juicy and tender.
- For extra flavor, add a squeeze of fresh lime juice before serving.
- Try pepper jack cheese for a little kick!
- Great for meal prep — leftovers are amazing on tacos, rice, or salads!

SERVING IDEAS

- Serve over rice or cilantro-lime rice.
- Pair with Mexican street corn, black beans, or a simple green salad.
- Shred the chicken for tacos, burritos, or bowls.
- Enjoy with warm tortillas or crusty bread to soak up the sauce!

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

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