

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's SANTA FE CHICKEN

Zesty, Cheesy & Full of Flavor!

Tender, juicy chicken breasts baked with zesty salsa, black beans, corn, and melted cheese — an easy, delicious family favorite!

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

♥ INGREDIENTS ♥

- 4 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 1 jar (16 oz) salsa (mild, medium, or hot)
- 1 can (15 oz) black beans, drained and rinsed
- 1 cup corn (fresh, frozen, or canned)
- 1 cup shredded Mexican blend cheese (or cheddar)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cumin
- Salt and black pepper to taste
- Chopped fresh cilantro for garnish (optional)



♥ INSTRUCTIONS ♥

1. **Preheat Oven:** Preheat oven to 375°F (190°C).
2. **Season the Chicken:** Pat chicken breasts dry and season with garlic powder, onion powder, cumin, salt, and pepper.
3. **Sear the Chicken (Optional but adds flavor):** Heat olive oil in a large skillet over medium-high heat. Cook chicken 3–4 minutes per side until lightly golden. Remove and set aside.
4. **Add the Salsa Mixture:** In the same skillet, stir in salsa, black beans, and corn. Let simmer 2–3 minutes.
5. **Combine:** Return chicken to the skillet and spoon the salsa mixture over the top.
6. **Add the Cheese:** Sprinkle shredded cheese over each chicken breast.
7. **Bake:** Transfer skillet to the oven and bake for 20–25 minutes, or until chicken reaches 165°F (74°C) and cheese is melted and bubbly.
8. **Garnish & Serve:** Top with fresh cilantro if desired. Serve hot and enjoy!

♥ BUBBIE'S TIPS ♥

- Use your favorite salsa — it makes all the difference!
- Don't overcook — keep the chicken juicy and tender.
- Try pepper jack cheese for a little extra kick!
- Add a squeeze of fresh lime juice before serving.
- Great for meal prep — leftovers are delicious on tacos, rice, or salads!

♥ SERVING IDEAS ♥

- Serve over rice or cauliflower rice.
- Pair with a simple green salad.
- Stuff into warm tortillas for tacos or burritos.
- Add sliced avocado or a dollop of sour cream.
- Enjoy with tortilla chips and extra salsa!

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

♥ www.BubbiesSpace.com ♥