

## *Salsa Chicken & Rice*

3-4 boneless chicken breasts

24 oz of your favorite salsa (we like Pace for this recipe)

4 servings of uncooked rice (amount varies based on type of rice you use)

4 oz of shredded cheddar cheese (more to taste)

1-2T of extra virgin olive oil

3 C water

Tortillas or Nachos optional

Sear chicken breasts on all sides in a tablespoon or two of extra virgin olive oil in a 2-3" tall pan over medium heat. Cook chicken until at least  $\frac{1}{2}$  way cooked through. Thicker breasts will take longer, so try to pick breasts that are around the same thickness.

After chicken breasts are about  $\frac{1}{2}$  way cooked through, add salsa, rice, and water. Bring the pan to a slight boil and reduce heat to a low simmer, cover and cook for about 20-25 minutes. At the very end, put shredded cheddar cheese all over the chicken, and replace lid for a few minutes to melt the cheese.

Serve each person a chicken breast over salsa rice

OR

Shred the chicken and return it to the pan, mix it up and put it over nachos or in tortillas. Add extra cheese and salsa, to taste.

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