

Bubbie's SKILLET CHEESY SALSA CHICKEN

EVERYTHING
HERBAL
by Cheryl Jabz



A quick, one-pan meal
that's full of flavor! 

INGREDIENTS

- 4 boneless, skinless chicken breasts or thighs
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- ½ teaspoon cumin
- ½ teaspoon dried oregano
- Salt and black pepper to taste
- 2 cups salsa (mild, medium, or hot)
- 1½ cups shredded cheddar cheese or Mexican blend cheese
- 2 tablespoons chopped fresh cilantro
- 2 green onions, sliced (optional)



INSTRUCTIONS

- 1 Season the chicken with garlic powder, onion powder, paprika, cumin, oregano, salt, and pepper.
- 2 Heat olive oil in a large frying pan over medium heat.
- 3 Add the chicken and cook for 5–6 minutes per side until lightly browned.
- 4 Pour the salsa over the chicken. Reduce heat to medium-low.
- 5 Cover and simmer for 10–15 minutes, or until the chicken reaches 165°F (74°C) internally.
- 6 Sprinkle the cheese evenly over the chicken.
- 7 Cover again and cook for 2–3 minutes, until the cheese is melted.
- 8 Garnish with cilantro and green onions before serving.

HERBAL BENEFITS



Oregano – supports immune health and adds savory flavor.



Garlic – contains natural antioxidant compounds.



Cilantro – provides freshness and beneficial plant nutrients.



Paprika – adds color and antioxidant-rich flavor.

SERVING IDEAS – ♥

- Over cauliflower rice for a lower-carb meal
- With Spanish rice
- Wrapped in tortillas
- Topped with avocado slices and fresh tomatoes



PREP TIME: 10 minutes



COOK TIME: 25 minutes



SERVINGS: 4

Simple,
Cheesy,
Delicious!



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For extra flavor, add 1 teaspoon dried basil and a squeeze of fresh lime juice just before serving.

♥ SIMPLE INGREDIENTS. HERBAL GOODNESS. MADE WITH LOVE. ♥

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