

## Cheesy Baked Chicken with Salsa and Sour Cream

Transform dinner with this effortless and flavorful baked chicken recipe. Juicy, seasoned chicken breasts are nestled in a creamy mix of sour cream and El Picante Salsa, then topped with a blanket of melted cheddar for a rich, cozy finish that's ready in under 30 minutes.

What gives this dish its signature kick is El Picante Salsa—whether you choose All Natural, Verde, or Diablo, the salsa infuses the chicken with vibrant heat and genuine flavor. No extra spices, no mess—just authentic Tex-Mex comfort with minimal prep and maximum taste.

Serve the chicken over rice, wrapped in warm tortillas, or alongside cauliflower mash—whatever your night calls for. It's a versatile, fuss-free meal that brings bold Texas flavor to your table every time.



**PREP TIME:**  
**10 MINS**

**TOTAL TIME:**  
**50 MINS**

**YIELD:**  
**4 CHICKEN  
BREAST HALVES**

**COOK TIME:**  
**40 MINS**

**SERVINGS**  
**4**

## INGREDIENTS

- 4 skinless, boneless chicken breast halves
- 1 (1 ounce) packet taco seasoning
- 1 cup sour cream
- 1 cup salsa
- 1 cup shredded Cheddar cheese

## DIRECTIONS

- Preheat your oven to 350°F (175°C).
- Place the chicken breasts and taco seasoning into a large resealable plastic bag. Seal the bag tightly and shake until the chicken is evenly coated with seasoning. Transfer the seasoned chicken to a baking dish, arranging the pieces in a single layer.
- In a small bowl, mix together the sour cream and salsa until well combined. Spoon this mixture evenly over the top of the chicken.
- Bake the dish for 30 minutes. Then, sprinkle Cheddar cheese over each piece of chicken and return to the oven. Continue baking for another 10 minutes, or until the chicken is fully cooked—no longer pink in the center and juices run clear. For best results, use an instant-read thermometer to ensure the internal temperature reaches at least 165°F (74°C).