

## Cheesy Salsa Chicken Bake with El Picante

This Cheesy Salsa Chicken Bake is your go-to solution for tasty, fuss-free dinners. Juicy chicken breasts are seasoned, nestled in a zingy layer of El Picante Salsa, and topped with gooey cheddar cheese before heading into the oven. In about 30 minutes, you'll have a comforting, flavorful meal that feels homemade with minimal effort.

The star ingredient here is El Picante Salsa—whether you choose All Natural, Verde, or Diablo, each variety brings fresh, vibrant flavor and just the right kick. No extra spices or chopping needed—just authentic Tex-Mex taste in every bite. Serve it over rice, wrapped in tortillas, or alongside roasted veggies for a complete and satisfying meal.



**PREP TIME:**  
**5 MINS**

**TOTAL TIME:**  
**30 MINS**

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

**COOK TIME:**  
**25 MINS**

**SERVINGS**  
**4**

### INGREDIENTS

- 2 Boneless chicken breasts
- 4 small boneless skinless chicken breasts
- Salt
- Pepper
- Taco seasoning
- 1 ½ cup El Picante salsa
- 2 scallions (chopped)
- 1 cup shredded Cheddar cheese

### DIRECTIONS

- Set your oven to preheat at 400°F.
- Season both sides of the chicken breasts with salt, pepper, and taco seasoning. Warm a large oven-safe skillet over medium-high heat and lightly coat it with cooking spray or a small amount of oil. Once hot, add the chicken and sear until nicely browned. Flip and repeat on the other side.
- After browning both sides, remove the skillet from the heat and pour El Picante salsa over the chicken. Transfer the pan to the oven and bake for 15 to 25 minutes, depending on the thickness of the chicken, until an instant-read thermometer registers 150°F in the center.