

One-Pan Salsa Chicken Bake with El Picante

When time is tight but flavor matters, this One-Pan Salsa Chicken Bake is your go-to solution. Juicy, seasoned chicken breasts are nestled in a creamy blend of sour cream and El Picante Salsa, then baked until tender and topped with melted cheddar and fresh garnishes—all made in under 30 minutes with minimal cleanup.

What really elevates this dish is the bold taste of El Picante Salsa. Whether you choose the smooth All Natural, tangy Verde, or fiery Habanero, each variety infuses rich, authentic Tex-Mex flavor without the need for extra spices. No chopping, no fuss—just jar-to-oven simplicity with maximum taste.

Serve it over rice, wrapped in tortillas, or alongside a fresh salad for a versatile, satisfying dinner that brings bold Texas-inspired heat to your kitchen—every single time.



PREP TIME: 10 MINS	TOTAL TIME: 50 MINS	YIELD: 4 CHICKEN BREAST HALVES
COOK TIME: 40 MINS	SERVINGS 4	

INGREDIENTS

- 2 boneless skinless chicken breasts: This recipe calls for 8-ounce chicken breasts. You can use larger chicken breasts, but you'll need to extend the cooking time.
- Taco seasoning: If you don't keep a taco seasoning blend on hand, substitute chili powder and cumin in its place.
- Cheddar cheese: I like to use cheddar cheese for salsa chicken, but you could also use pepper jack, Monterey, or a Mexican blend instead.

DIRECTIONS

1. Sprinkle salt, pepper, and taco seasoning over both sides of your chicken breasts—don't measure it, just sprinkle until it's lightly coated.
2. Sear your chicken on the stove in an oven-safe pan, pour salsa over the top and then bake for 15 to 20 minutes. In the last five minutes of cooking time, sprinkle cheese over the top.
3. Let the chicken finish cooking, rest the meat for 5 minutes, and you're done!