



# PICO DE GALLO CHICKEN

## INGREDIENTS

SERVINGS: 4-6

- 2 TBSP Olive Oil
- 6 Chicken cutlets or flattened thighs
- Juice from 1 Lime
- 2 ½ TBSP Latin Nights
- 8 oz Pico de Gallo, store-bought or homemade
- 8 oz bag Monterrey Jack Cheese

## INSTRUCTIONS

1. Season chicken with lime juice, 2 TBSP Latin Nights and 1 TBSP Olive Oil. Let sit for 10 minutes.
2. In a heavy large skillet over medium-high heat, cook chicken on each side for 4-5 minutes.
3. Squeeze cutlets together in skillet and top with pico de gallo, cheese and ½ TBSP Latin Nights.
4. Cover skillet with foil and lid and cook over medium heat for 3-4 minutes or until cheese is melted and chicken cooked through.
5. Serve over cilantro rice or over a bed of lettuce.

