

GREEN CHILE CHICKEN BAKE

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Easy and simple this week - but packed with flavor from our very own Authentic New Mexico Chile!

This chicken will come out juicy from being cooked covered in a seasoned cream cheese mixture. Prepare this and serve it over rice, in tortillas, or any number of other options.

This recipe is modified from The Pinning Mama.

Ingredients

- 3-4 Boneless skinless chicken breasts, trimmed
- One 8 oz package cream cheese, softened
- ½ a Bag of New Mexico Green Chile
- 1 cup monterey jack cheese, shredded
- 1/2 tsp garlic powder
- 1/4 tsp ground cumin
- 1/4 tsp salt
- 1/4 tsp pepper

Directions

1. Heat the oven to 375F
2. Take the skin off and dice the New Mexico Green Chile
3. Make sure the cream cheese is softened before continuing
4. Mix the cream cheese, garlic powder, cumin, salt and pepper until combined.
5. Stir in the green chile until evenly mixed.
6. Lay the chicken breasts flat in a baking dish.
7. Cover the chicken breasts with the green chile mixture.
8. Top with the monterey jack cheese.
9. Since chicken breasts are different sizes, the exact cook time will vary.
10. Bake uncovered on the middle rack for 35-45 minutes or until chicken is cooked through and the juices run clear.
11. Serve hot over spanish rice, greens, tortillas, or mashed potatoes.