

Baked Chicken Cheesy Chili with Green Salsa

⌚ 35 Mins
Kcal 1264 | P 78 g | C 135 g | F
51g

Spicy

Baked Chicken dish with a Cheesy Chili topping, served with homemade Green Salsa.






Before you start

Preheat the oven to 190 Degrees Celsius. Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Olive oil, Salt, Black pepper, Baking tray, Blender, Chopping board, Knife, Cast-Iron Skillet, and Wooden spatula.

Ingredients (2 persons)

-  Fresh Tomato 250GR
-  Jalapeno Peppers 40GR
-  Coriander Leaves 40GR
-  White Onion 180GR
-  Garlic 15GR
-  Red Bell Pepper 120GR
-  Spring Onion 7GR
-  Chicken Breast 280GR
-  Cumin Powder 3GR
-  Smoked Paprika 2GR
-  Basmati Rice 180GR
-  Water 380ML
-  Black Beans 100GR
-  Cheddar Cheese 50GR
-  Jack Cheese 70GR
-  Shredded Mozzarella 80GR
-  Avocado 225GR
-  Lime 85GR

Method



Make the Salsa

Halve **tomatoes**, place on a baking tray with **jalapeño**, drizzle with **oil**, season with **salt** and **pepper**, and roast for 12 minutes. Blend **roasted tomatoes**, **jalapeño**, **lime juice**, **coriander**, **onion**, and **pepper** until smooth; season with **salt**.



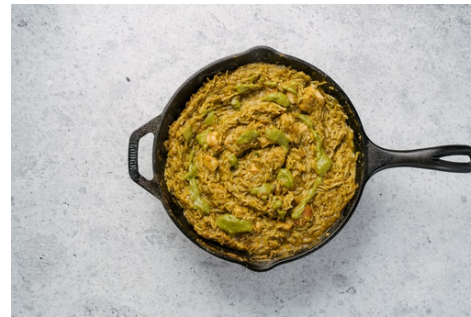
Prep the Ingredients

Finely chop **onion** and **garlic**; halve, deseed, and chop **jalapeño**; chop **coriander** and **bell pepper**; slice **spring onion**; halve **lime**.



Cook the Chicken

In a skillet over medium heat, cook **seasoned chicken** for 6 minutes, add **spices**, **garlic**, and **onion**.



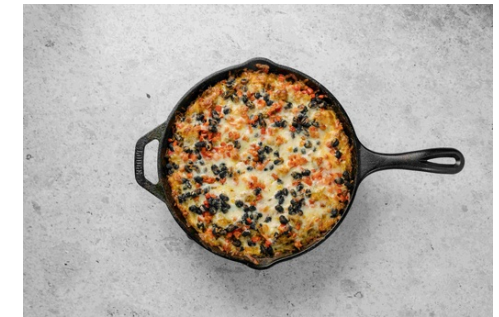
Cook the Rice

Stir in **rice**, cook briefly, add **water**, bring to a boil, stir in 3/4 **salsa**, reduce heat, cover, and cook for 15 minutes.



Final Touches

Stir in **bell pepper** and **black beans**; top with **mixed cheese** and bake at 190°C for 5 minutes.



Serve and Enjoy!

Top baked skillet with **avocado**, **spring onion**, **coriander**; serve with remaining **salsa** on the side.

Allergens Dairy