Baked salsa chicken

Ingredients

2 lb boneless skinless chicken breasts

EVOO

½ tsp of cumin, chipotle powder, paprika, garlic powder, dried oregano; S+P TT

1.5 C canned salsa

1 C shredded Mexican cheese blend
1 can corn kernels

3 zucchini, large dice

Procedure

1. Preheat oven to 350F
2. Rub chicken breasts with EVOO, spice mix, salt and pepper TT
3. Place chicken in baking dish, and cover with salsa
4. Put diced zucchini on top of chicken and bake until chicken reaches an internal temperature of 160F
5. Remove from oven, let rest 5 minutes, then cut chicken into bite sized pieces, leaving sauce and zucchini in pan
6. Return diced chicken to the pan, top with canned corn, sprinkle with cheese, and bake for another 2-3 minutes, or until cheese is bubbly and melted
7. Portion out and serve