

Southwestern-Style Chicken



PREPARATION TIME

5 minutes



COOKING TIME

35 minutes



PERFECT PARTNER

refried beans



Avocados make great guacamole but they can often cost more than \$1 apiece. To save a few dollars, buy frozen guacamole instead or look for prepared in the supermarket deli section.

SHOPPING LIST

- chicken • green chiles
- salsa • Cheddar cheese
- guacamole • sour cream
- black olives

ON HAND

- oil • cumin

Southwestern-Style Chicken

INGREDIENTS

- 1 tablespoon vegetable oil
- 4 chicken breasts (6 ounces each)
- 1 (4-ounce) can chopped mild green chiles
- 1 1/2 cups salsa
- 1/2 teaspoon ground cumin
- 1/4 cup shredded Cheddar cheese
- 1/4 cup guacamole
- 1/4 cup sour cream
- 1/4 cup drained sliced black olives

SERVES **4**

COOKIN' *Express*

• You can reduce the cooking time to approximately 10 minutes in step 2 by using skinless, boneless chicken breasts and cutting them into strips before browning.

Make Ahead

Cook the chicken through step 3 up to 4 hours ahead. Top with cheese and heat through before serving.

◆ VARIATION

Sprinkling chopped green onions over the chicken before serving gives a nice flavor and a pretty look.

1 Heat oil in a heavy skillet over medium-high heat; add chicken. Cook, turning once, until browned, about 2 minutes on each side.



2 Add chiles, salsa and cumin to skillet; reduce heat. Cover; simmer for about 20 minutes.

3 Uncover; simmer until sauce is reduced, about 5 minutes. Top each chicken breast with 1 tablespoon Cheddar.



4 Simmer, covered, until Cheddar melts and chicken is cooked through, about 3 minutes. Serve immediately with guacamole, sour cream and black olives.