



Santa Fe Chicken

Total time: About 20 min | Serves Four

Cut thawed chicken into small cubes and cook in a deep skillet.

Season chicken with about 1/4 tsp each of garlic powder, onion powder, black and red pepper mix, cilantro and a few shakes of red pepper flakes. It may seem like a lot of seasoning for the chicken but it gets watered down when you add the other ingredients.

Once the chicken is almost done, add the green chilies, undrained, and heat until the chicken is cooked through.

Next add the diced tomatoes and black beans, undrained, and the corn, which needs to be drained. Simmer until heated throughout.

Give it a taste, you may want to add a few shakes of salt or more seasoning depending on your preference.

Add shredded cheese to pan and stir until melted.

Serve over white rice with a dollop of sour cream and Fiesta Breadsticks - yum!

INGREDIENTS

skinless boneless chicken,
3-4 tenderloins or 1-2 breasts

15 oz can black beans

15 oz can sweet corn with peppers

15 oz can diced tomatoes with chilies

4 oz can chopped green chilies

1/3 cup shredded pepper jack cheese