

# OLÉ CHICKEN BREASTS

This dish is exceptionally easy to make and worth every second. That said, there is one thing to note: be careful when checking the chicken for doneness. The tomatoes will likely drip into the chicken. If you cut into the chicken or poke it with a fork to test for doneness, be sure it's not the liquid from the tomatoes making the chicken look pink even if it's not.

Serves 2

## INGREDIENTS

- 2 (4-ounce) boneless, skinless chicken breasts, trimmed
- 1 teaspoon extra virgin olive oil
- Salt-free Southwest or Mexican seasoning, to taste
- Sea salt to taste
- 1/4 cup Hunt's® canned, drained, diced fire-roasted tomatoes
- 1/3 cup Lucerne® Reduced-fat Sharp Cheddar Cheese
- 8 very thin jalapeño rounds, or more to taste
- 2 tablespoons cilantro leaves, coarsely chopped, or more to taste (optional)



## PREPARATION

1. Preheat the oven to 350°F.
2. On a plate or cutting board, rub the oil then seasoning and salt over the chicken breasts to evenly cover them.
3. Place a small ovenproof nonstick skillet over medium-high heat. When hot, add the chicken side by side to the pan so it does not touch. Cook the chicken just until it is golden brown on the outsides, 1 to 2 minutes per side.
4. Remove the pan from the heat and top each chicken breast evenly with about 2 tablespoons of the tomatoes, followed by about 1/2 of the cheese, then jalapeños.
5. Transfer the skillet to the oven and bake the chicken until it is no longer pink inside and the cheese is melted, 5 to 9 minutes. Top them evenly with the cilantro, if desired.
6. Serve immediately.