

Pico Chicken

by Karen Ullo

Makes 4 servings

Chicken

4 chicken breast portions

1 packet McCormick Baja Citrus or Mojito Lime seasoning mix, prepared according to package directions (you'll need oil, vinegar, and water.)

4 slices pepper jack cheese

If you're using a crock pot or the oven, add either broth or white wine to a depth of about ¼ inch for moisture.

Mix the seasoning packet to create a marinade. If grilling or pan frying, use it to baste both sides of the chicken each time you turn them. If baking or using a crock pot, you can just pour it over them and let them soak it up as they cook. Cooking times will vary according to method.

Near the end of cooking, add a slice of pepper jack cheese to each portion and allow to melt.

Serve the chicken with crushed blue corn chips and fresh pico de gallo on top (recipe below). Enjoy!

Pico de Gallo

Chopped tomatoes

Diced jalapeño pepper

Freshly squeezed lime juice

Diced onion

Chopped cilantro

Dash of salt

Use any amount you want of these, or leave out what you don't like.



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