



Gammy's House Recipes

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Salsa Chicken Over Rice

1 tablespoon vegetable oil
4 (about 1 lb. total) boneless, skinless chicken breast halves, cut into strips
1 medium onion, chopped
1 small red bell pepper, sliced
1 jar (16 oz.) mild salsa
1/2 cup (2 oz.) shredded 4 cheese Mexican blend

Garnish suggestions: sour cream, chopped fresh cilantro
Hot cooked rice

Heat oil in large skillet over medium-high heat. Add chicken, onion and bell pepper; cook, stirring occasionally, for 10-12 minutes or until chicken is no longer pink. Stir in salsa; bring to a boil. Remove from heat; sprinkle with cheese. Cover; let stand for 5 minutes or until cheese is melted. Serve over rice. Garnish as desired.

Serves: 4