

# Tex-Mex Smothered Chicken

If your craving Tex-Mex here's the recipe for you. You can easily omit or replace the jalapenos in this dish for a less spicy pepper. Sometimes you just need to whip something up and put it in the oven. You can serve this over lettuce, tortilla chips/corn chips, or rice!

**Course** Main Dish  
**Cuisine** Mexican

## Ingredients

- 2 Scallions (sliced)
- 2 Jalapenos (sliced and seeded)
- 2 Bell Peppers (sliced and seeded)
- 1 small Onion (sliced)
- 1 cup Cilantro (fresh and chopped – optional)
- 3 tbsp Lime Juice
- 4 oz. Monterey Jack Cheese (grated)
- 4 King's Poultry Farm Boneless Chicken Boneless-Skinless Breast (thawed)
- 2 blocks Cream Cheese (cut into 1/2 inch cubes)
- 1 pkg Taco Seasoning Mix (divided)
- 5 tbsp olive oil
- Salt & Pepper to Taste

## Instructions

1. Pre-heat oven to 450°F.  
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2. Grease a 9 x 13 baking dish. Rub each chicken breast with 1 tbsp olive oil, season chicken with salt & pepper to taste- place in baking dish. Sprinkle approximately 1/2 of taco seasoning packet evenly over chicken.  
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3. In a bowl mix the jalapenos, bell peppers, onion, 1/2 cup cilantro, & lime juice together. Spoon mixture around chicken breasts in baking dish & drizzle with 1 tbsp olive oil.  
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4. Distribute cream cheese cubes evenly around baking dish & sprinkle entire mixture with remaining taco seasoning. Bake for 10-15 minutes or until chicken reaches an internal temperature of 165° & vegetables are tender. \*Optional for crispier breasts\* broil chicken for the final 2-3 minutes of baking time.  
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5. Meanwhile, in bowl combine scallions, remaining cilantro, & cheese. Stir creamy mixture to incorporate the cream cheese. Top chicken with cheese mixture- allow to stand 5 minutes & serve.