

Salsa Verde Chicken Casserole

Ingredients:

- 4 medium boneless skinless chicken breasts or large thighs
- 5 oz cream cheese, softened
- 1 cup salsa verde
- 4 oz Monterrey jack cheese, shredded

For the marinade:

- 1 tsp garlic powder
- 1 tbsp olive oil
- ½ tsp Italian seasoning
- ½ tsp salt, more to taste
- ½ tsp pepper, more to taste

Instructions:

1. To make marinade: Add olive oil, garlic powder, Italian seasoning, salt, and pepper into a ziplock bag. Seal bag and shake until mixed. Add chicken breasts, seal and massage so chicken is covered. Can use immediately or refrigerate for 30 min to an hour for increased flavor.
2. Preheat oven to 400°F.
3. Arrange chicken breasts drained from marinade in 9 x 13 dish.
4. Spread cream cheese over chicken and season with additional salt and pepper to taste.
5. Pour salsa verde over the chicken and cream cheese.
6. Sprinkle with Monterrey jack cheese and cover with foil.
7. Bake for 20-30 minutes until chicken has reached an internal temperature of 165°F.
8. Can be served with rice or baked veggies. (I serve mine with the Mexican rice recipe in Urban Grocery)

