



Morton Quick and Easy Recipes

GARLIC SALSA CHICKEN BAKE

Main Course | Cooking Time: 20-30 minutes | Preparation Time: 15 minutes
| Serves: 4 | Difficulty: Medium

This dish is a great hands-off way to get dinner on the table with minimum fuss. The combination of Morton® Garlic Sea Salt, juicy chicken, crunchy tortilla chips and melted cheese will satisfy everyone!

Ingredients:

- 1 to 1-¼ pounds boneless skinless chicken breasts
- ½ cup canned and drained or frozen corn
- 1-¼ teaspoons Morton® Garlic Sea Salt
- 1-¾ cups chunky mild salsa
- ½ cup coarsely crushed unsalted corn tortilla chips
- 1 cup shredded Colby Jack cheese



MORTON®
GARLIC SEA SALT

1

Preheat oven to 400°F.

2

Cut chicken into 1-inch cubes. In a bowl, toss chicken with corn and Garlic Sea Salt. Place into well sprayed 9 in. x 9 in. baking dish. Bake, uncovered, 25 to 30 minutes.

3

Remove pan from oven and carefully drain off excess moisture. Pour salsa evenly over mixture. Sprinkle with crushed corn chips and cheese. Bake, uncovered, an additional 6 to 8 minutes or until cheese is melted.

Tips for Success:

- Add “heat” to dish by using medium or hot salsa and shredded Jalapeno Jack cheese in place of the mild salsa and Colby Jack cheese.