

Chicken Salsa with Cilantro Lime Rice

Ingredients:

- 4 4 oz. Boneless and skinless chicken breast
- 1 16 oz jar [Frank's Pickled Peppers Sweet and Spicy Salsa](#)
- 1 cup rice
- 1 14 oz can low sodium chicken broth
- 4 tbsp chopped cilantro
- 1 oz Fresh Lime Juice
- Optional:

Lime wedges and Cilantro sprigs for garnish,

1 16 oz jar Frank's Pickled Peppers Corn Relish, drained

1 15 oz can black beans, drained and rinsed

Shredded cheddar, or Colby jack cheese

Directions:

1. Preheat oven to 350 deg.
2. Combine the salsa and if desired the corn relish and black beans in a glass 9x13-inch casserole dish. Arrange four thawed skinless, boneless chicken breasts on top of the mixture. Cover with foil and bake for 40 minutes, longer if the chicken breasts are thick or larger than 4 oz.
3. While the chicken is baking start the rice. In a medium sized pot add the rice and low sodium chicken broth and bring to a boil. Reduce heat to low, cover and simmer for 15-20 min or per the rice package instructions. When rice is done gently fold in the cilantro and add the lime juice.
4. If you want, top chicken with shredded cheddar cheese and put back in the oven (uncovered) for 2 to 3 minutes or until the cheese is melted.
5. Serve by plating the rice, placing the chicken over the rice and adding the salsa mixture over the chicken. Add lime wedges and cilantro sprigs as a garnish.

Serves 4

You can adapt this dish by using:

[Frank's Pickled Peppers Pineapple Chili Salsa](#) or
Frank's Pickled Peppers Salsa Verde