

# Mexican Chicken



## Ingredients

- 4 skinless, boneless chicken breasts
- 1 clove garlic, minced
- 1 pinch salt
- 1 pinch ground black pepper
- 1 pinch ground cumin
- 1 cup salsa
- 1 cup shredded Cheddar cheese
- sour cream

## Directions

Preheat oven to 375 degrees F (190 degrees C). Heat a greased skillet to medium. Rub chicken pieces with garlic, salt, pepper and cumin to taste; place in hot skillet. Cook until brown on both sides and no longer pink, 10 to 15 minutes. Transfer chicken to 9x13-inch baking dish or casserole dish, top with salsa and cheese, and bake in preheated oven until cheese is bubbly and starts to brown, 15 to 20 minutes.

Garnish with sour cream and chives (if desired)

## Air Fryer Instructions

Thaw chicken

Rub chicken breasts with olive oil

Sprinkle salt, pepper and cumin on both sides

cook at 375 for 15 minutes or until cooked

Top chicken with shredded cheese and cook for an additional 2 min

Serve:

Top chicken with salsa and sour cream with a side of tortilla chips