

Salsa Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2 (Main Course)

- 2 Chicken Fillet
- 4 tbsp Organic Salsa Mild
- 2 Handfuls Cheddar Cheese
- 2 tbsp Olive Oil

Instructions

This is so refreshing for Summer, and Salsa's acid works great if you are feeling tired.

Moreover it is dead simple, suitable for lonely treats and guest situations.

All you do is...

Heat the oven to 200c

This is a messy and potentially dangerous process to beware.

In a large pan, heat the oil and sear the fillet till each side is golden brown. This will seal the juiciness inside, and the golden bits will leave an addictive flavour and texture when it is done.

Transfer the fillets to oven safe pan (If you can use the same pan it's great), place salsa. Put mountainful of cheese, and put it in the oven for 20 to 30 minutes.

