

Green Chili Chicken Bake

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Ingredients

- 3-4 Boneless skinless chicken breasts, trimmed
- 1 8 oz package cream cheese, softened – You can use light cream cheese here if you prefer, but fat free will not work well since it doesn't melt like normal cream cheese. Also, make sure the cheese is nice and soft before you begin to mix it so it combines well. If you don't have time to leave it out, then put it in a glass bowl, cover, and microwave for about 30 seconds, then stir and add 30 more seconds if necessary. Softening the cream cheese will ensure that it isn't lumpy and the flavor infuses every bit of the cheese for a delicious dinner.
- 1 4 oz can chopped green chilis- As I might have mentioned above I really love green chilis. I have tried a lot of brands, but I really prefer Old El Paso. I feel like their chilis are diced but instead of just being pieces in water, the liquid is thicker like pureed chilis which I find to be so much more flavorful than just chili pieces.
- 1 cup monterey jack cheese, shredded
- 1/2 tsp garlic powder
- 1/4 tsp ground cumin
- 1/4 tsp salt
- 1/4 tsp pepper

Steps

1. Heat the oven to 375F.
2. In a medium bowl, mix the cream cheese, garlic powder, cumin, salt and pepper until combined. Then stir in the green chilis and stir until evenly mixed. The key here is just making sure that you are starting with nice softened cream cheese.
3. Lay the chicken breasts flat in a baking dish. Cover the chicken breasts with the green chili mixture. Then top with the monterey jack cheese. Make sure that the chicken breast is laid in a flat single layer in the dish. I like to use a 2 qt pyrex or a corningware baking dish to give it just enough room. Since the chicken breasts are all different sizes, it is impossible to know exactly how long to cook, but the guidelines below should give you a good start. If the chicken breasts are thick or very large, it will take longer, and if they are smaller, probably less time. If you are in a pinch you can put it in a larger dish and cut the chicken breast up into smaller pieces and spread them out a bit more. This should speed up the cook time a good bit!
4. Bake on the middle rack for 35-45 minutes or until chicken is cooked through and the juices run clear. I often get asked if you need to cover this while baking. I bake mine on the middle oven rack and do not need to cover it while baking and it comes out perfect. However, every oven is different, and if you bake yours and the cheese is getting browner than you want, feel free to loosely cover it with foil to avoid additional browning. I would let it bake as long as possible without covering though so that you don't trap all the liquid in while it cooks which can make it soupy.
5. Serve hot over spanish rice, greens, tortillas, or mashed potatoes. Enjoy!

