

Chicken Ranchero

2 tbs. EVOO
1 white onion, sliced
2 boneless, skinless chicken breasts, sliced in half lengthwise
Kosher salt
Freshly ground black pepper
2 jars of your favorite salsa
Monterey Jack cheese slices (Swiss works well, too)

Preheat the oven to 375.

In a large Dutch oven or oven-proof skillet, heat the olive oil until shimmering over medium-high heat. Sauté onion until softened (about 8 minutes). Liberally sprinkle both sides of chicken breasts with salt and pepper.

Move the cooked onions to the side of the pan, and place the chicken breasts in the center. Brown the chicken breasts on both sides (about 4 minutes per side). Move the onions back on top of the chicken breasts, pour the salsa all over, and cover with cheese slices.

Bake, covered, at 375 for 20–25 minutes, until the chicken is cooked through.



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