

Recipe Name: Mexican Salsa Chicken With Italian Cream Cheese Recipe

Diet Type: Non-Vegetarian

Course: Dinner

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 200 grams Boneless chicken	3
• 1 teaspoon Black pepper powder	
• 1 teaspoon Rock Salt	
• 1 cup Penne pasta - optional	
• Salt - to taste	
• 50 grams Mozzarella cheese	
• 4 Tomatoes - chopped	
• 1 Onion - chopped	
• 1/2 cup Coriander (Dhania) Leaves	
• 1 cloves Garlic - chopped	
• 1 Pickled Jalapenos - deseeded	
• 1/2 teaspoon Sugar	
• 1 teaspoon Lemon juice	
• 250 gram Britannia Cream Cheese	
• 100 grams Butter	
• 1/2 teaspoon Garlic - minced	
• 3/4 cup Milk	

Preparation

- Add this salsa mixture to the marinated chicken.
- Add the chicken along with salsa and cook covered for about 20 minutes or till the chicken is cooked.
- Heat another pan to prepare cream cheese sauce.
- Add butter to melt on medium flame.



- Add cream cheese to butter and garlic.
- Keep whisking to avoid lumps.
- Adjust salt if required.
- (Cream cheese is usually salted) Once the sauce has thickened, whisk and remove from heat.
- In another Kadai, boil the penne pasta al dente.
- Drain and keep aside.
- Just to make this a heavy meal, I added pasta.
- It is purely optional though.
- Once the chicken is grilled and cooked, place the chicken on a baking tray.
- Add penne pasta and pour the cream cheese sauce over the chicken.
- Sprinkle some mozzarella cheese, chopped parsley leaves and freshly crushed black pepper on the top.
- Bake it in oven for 10-15 minutes at 180 degree Celsius till the cheese has melted.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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