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## Salsa Fresca Chicken Bake

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Salsa Fresca Chicken Bake – An incredibly delicious chicken dinner loaded with fresh flavors. This crazy good **chicken bake with salsa Fresca** is so quick and easy to make, with easy-to-find ingredients. Tender chicken breasts are diced and seasoned with spices, then smothered in a freshly made salsa and baked to melting perfection with a bubbly cheesy topping. If you are looking for a simple and delicious meal idea, try this **baked chicken recipe** tonight, you're guaranteed to make a hit. Enjoy!

### Ingredients list for the Salsa Fresca Chicken Bake

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- 2 lbs **chicken breast**, boneless and skinless
- 1/4 teaspoon **cumin**
- 1/2 teaspoon **salt**, divided
- 1/4 teaspoon **black pepper**
- 1/4 teaspoon **garlic powder**
- 1/4 teaspoon **red chili pepper flakes**
- 2 cups diced **grape or Roma tomatoes**
- 1/2 cup chopped **onion**
- 1/3 cup chopped **jalapeño**
- 1/2 cup fresh chopped **cilantro**
- 1/2 **lime**, juiced
- 1 cup shredded **Mozzarella**

### Directions

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1. To make the salsa Fresca chicken bake: Preheat the oven to 400°F (200°C). Chop chicken breasts into small pieces. In a salad bowl, combine tomato, onion, jalapeño, cilantro, and lime juice with 1/4 teaspoon salt.
2. Arrange the chicken pieces flat in a large baking dish and season evenly with cumin, garlic, red chili pepper flakes, salt, and pepper. Give a quick stir to combine chicken evenly with seasoning. Cover chicken pieces with the diced tomatoes, onion, and jalapeño, then top with shredded mozzarella.
3. Bake the salsa Fresca chicken on the middle rack for 25 – 30 minutes or until chicken is cooked through and no longer pink (internal temperature of 165°F – 74°C). Garnish the **salsa Fresca chicken bake** with more chopped cilantro, and serve hot with your favorite

side dish – like rice, bulgur, cauliflower rice, pasta, tortillas... Enjoy!

## Tips for the salsa Fresca chicken bake recipe

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- Feel free to add more spices if you like your chicken bake spicier.
- If you have time, you can marinate chicken with the spice mixture before baking the dish.

## Additional add-ins for the salsa baked chicken

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You can add a handful of diced bell pepper, sliced red onion, or even asparagus spears!

## What to serve with the salsa Fresca baked chicken?

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You can enjoy this **baked chicken recipe** on its own, or with brown rice, basmati, black beans, roasted veggies or even try with cauliflower rice if on a low-carb diet.

## How and how long to keep the salsa Fresca chicken bake leftovers?

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You can keep the **baked salsa chicken** in an airtight container for 3 days in the refrigerator. Reheat gently in the microwave or in the oven, covered.

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