

Jalapeno Sour Cream Chicken

Serves 6.

6 boneless, skinless chicken breast halves, cut into 1-inch cubes
1 small onion, chopped
1 can (4 oz size) chopped jalapenos or chilis
1 tbsp dry taco seasoning
1 tsp salt
pepper
8 oz sour cream
1 cup Monterey jack cheese, shredded (4 or 5 oz)
2 tbsp olive oil

In a large frying pan, add olive oil. On medium-high heat, sauté chicken and onion until chicken is browned and onion is tender.

Add jalapenos, taco seasoning, salt and pepper. Cover and let simmer 5 minutes. Add sour cream and cheese. Cover and simmer for another 7 minutes. Serve hot.

I prepared this several hours in advance and put it into a foil tray, then warmed it in the oven before serving.

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