

Roasted Chicken & Potatoes Monterey



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Recipe by [That Napa Chicken R](#)

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READY IN: SERVES:

35mins 4

UNITS:

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Ingredients Nutrition

- 1 ½ lbs red potatoes, cut into 1-1/2-inch pieces
- 2 tablespoons butter, melted, divided
- 4 boneless skinless chicken breast halves
- 1 tablespoon lime juice
- 1 ½ cups sargento shredded four-cheese Mexican blend cheese
- ¼ cup fresh cilantro (chopped)
- 3 tablespoons salsa
- lime wedge (optional)

Directions

1. Toss potatoes with 1 tablespoon butter; place on foil-lined large shallow pan. Bake in preheated 425°F oven 10 minutes.
2. Remove potatoes from oven; arrange in single layer around edges of pan. Place chicken in center of pan. Brush chicken with combined remaining butter and lime juice. Bake at 425°F 20 minutes or until chicken is no longer pink in center and potatoes are browned and tender.
3. Combine cheese, cilantro and salsa. Sprinkle cheese mixture over chicken and potatoes; bake 2 minutes or until cheese is melted. Serve with lime wedges, if desired.