

Easy Cheesy *Baked Chicken* and *Couscous*

A recipe from Cook's Country (for the chicken)
modified by KC Coake and posted on realcoake.com

Servings: 4

Prep & Cook Time: About 30 minutes

Ingredients:

For the Chicken

- 1 cup bread crumbs, preferably fresh
- 1/2 cup Sargento Off The Block 4 Cheese Mexican Shredded Cheese
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- Pepper
- 1 pound chicken tenders
- 1/4 cup light sour cream
- 1/4 cup salsa

For the Couscous

- 1 1/4 cup chicken broth
- 1 tablespoon butter
- 1 cup couscous
- 1/2 teaspoon salt
- 1/4 cup salsa
- 1/3 cup Sargento Off the Block 4 Cheese Mexican

Directions:

For the Chicken:

1. Preheat the oven to 425 degrees.
2. Combine bread crumbs, Sargento Cheese, olive oil, salt and pepper to taste in a bowl.
3. Pat the chicken tenders dry and place in a 9 x 13 pan.
4. Mix together the sour cream and salsa and spread over the top of the chicken tenders.
5. Sprinkle the bread crumb mixture on top of the salsa and sour cream mixture and press lightly to adhere.
6. Bake until the chicken is fully cooked and the bread crumbs are browning. This will be about 15 to 20 minutes. Serve.

For the Couscous:

1. Bring chicken broth and butter to a boil.
2. Add couscous and salt. Stir to combine. Place a lid on the pan and remove from heat.
3. Let sit 5 to 10 minutes until liquid is absorbed and couscous is fluffy.
4. Mix in salsa and Sargento Cheese. Serve



The
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