

Salsa Verde Honey Lime Chicken and Rice Bake

(Adapted from [Carlsbad Cravings](#))

- 1 pound chicken breasts, cooked and chopped
- 1 1/2 cups cooked long grain rice or brown rice (measured uncooked)
- 1 16 oz. bottle mild salsa verde (I like Herdez)
- 1/2 cup sour cream
- 1 1/2 cups shredded Monterey Jack cheese
- 1 1/2 cups sharp cheddar cheese
- 1 15 oz. can sweet corn, rinsed and drained
- 1 4 oz. can mild diced green chilies

10 Minute Marinade

- 1/3 cup honey
- 1/2 cup lime juice
- 2 teaspoons chili powder
- 1 tsp EACH onion powder, garlic powder
- 1/2 tsp EACH salt, smoked paprika, cumin, chipotle powder
- 1/4 teaspoon cayenne pepper (optional for more heat)

Optional Garnishes

- Tortilla chips
- sour cream
- cilantro
- Avocados

Preheat oven to 350F degrees.

In a very large bowl, whisk together the 10 Minute Marinade ingredients. Add cooked chopped chicken and let marinate 10 minutes.

Mix cheeses together and add 2 cups cheese, salsa verde, rice, sour cream, green chilies, and corn to the chicken and marinade. Stir until evenly combined. It will seem a little “wet” which is normal. Add chicken/rice mixture to a 9 x 13 casserole dish and top with remaining cheese.

Bake for 30 minutes or until hot in the center then broil until cheese is golden.
Serve with desired garnishes.