

SKILLET CHICKEN CON QUESO★★★★★

COURSE: MAIN COURSE CUISINE: MEXICAN PREP TIME: 5 MINUTES
 COOK TIME: 20 MINUTES TOTAL TIME: 25 MINUTES SERVINGS: 5
 CALORIES: 558KCAL AUTHOR: BECKY HARDIN



Skillet Chicken con Queso is the ultimate one pot meal! Cheesy rice loaded with cilantro, pico de gallo, green chiles, and cream topped with taco spiced chicken. This one pan chicken skillet recipe is so cheesy, easy, and amazing. I used to always order Pollo con Queso at Mexican Restaurants and now I can easily make it at home. Chicken and Cheese...is there anything better?

INGREDIENTS

- 1 tablespoon [olive oil](#)
- 3 chicken breasts
boneless/skinless and cut into cubes
- 1 ounce [Taco Seasoning](#)
Click for Homemade Recipe!
- 1 ½ tablespoons water
- 1 cup half and half
- 2 cups instant white rice
- 1 cup [Queso Blanco \(White Queso\)](#) homemade or store bought, melted
- 1 cup [salsa](#) thin restaurant style salsa
- 1/4 fresh cilantro chopped, plus more for garnish
- 1 can Green Chiles 4.5 ounce can, drained
- ½ cup [pico de gallo](#)
- 1 cup [Mexican blend cheese](#) shredded

INSTRUCTIONS

1. Heat the chicken cubes and olive oil in a large skillet over medium/high heat.
2. Sprinkle chicken with the taco seasoning, turning to make sure both sides are coated. Add in the 1 ½ tablespoons water to assist with coating all the chicken.
3. Turn the chicken as you cook, about 6-8 minutes until the chicken is just cooked through.
4. Place chicken on a plate and cover in foil to retain heat. Set aside.
5. In the same skillet, add the half & half and white rice. Stir to combine. Add in the melted queso and salsa. Stir to fully combine. Bring to a boil, then cover and reduce heat to simmer for 5 minutes or until the rice is fully cooked and fluffy.
6. Stir in cilantro, green chiles, and pico de gallo into the rice mixture.
7. Add the chicken back to skillet and nestle into the rice.
8. Cover with the 1 cup cheese.
9. Place skillet under the broiler for approximately 3-5 minutes or until the cheese is fully melted on top. Garnish with more cilantro if desired.
10. Enjoy!

NUTRITION

Calories: 558kcal | Carbohydrates: 49g | Protein: 30g | Fat: 26g | Saturated Fat: 14g | Cholesterol: 118mg | Sodium: 2216mg | Potassium: 603mg | Fiber: 4g | Sugar: 10g | Vitamin A: 1535IU | Vitamin C: 13.4mg | Calcium: 395mg | Iron: 3.2mg