A Sutherland Belle

Salsa Verde Chicken Mac & Cheese

INGREDIENTS

- 1 1/2 pounds boneless, skinless chicken breasts, flattened to 1/2 inch thickness (or 4 cups rotisserie chicken*)
- 1 tablespoon olive oil
- 1 teaspoon kosher salt, divided
- 1 teaspoon fresh cracked black pepper, divided
- 1 teaspoon chipotle chili powder, divided
- 1 teaspoon cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 6 tablespoons butter
- 4 tablespoons flour
- 2 cups whole milk or half & half
- 1/2 cup Swanson Spicy Chicken Broth
- 3/4 cup sour cream
- 8 ounces Monterey Jack or Sharp Cheddar Cheese (reserve 1/2 cup for topping)
- 8 ounces Pepper Jack Cheese, shredded
- 7 ounces diced green chiles
- 7 ounces salsa Verde
- 16 ounces medium-sized shell pasta, cooked and drained
- Fresh cilantro and scallions for garnish

INSTRUCTIONS

1. Preheat oven to 400 degrees.
2. Place flattened chicken breasts on a parchment-lined baking sheet. Drizzle with olive oil and season with half the salt, pepper, and chipotle chili powder. Bake for 18-25 minutes or until chicken is cooked through. Place chicken and juices on a cutting board and rest for 5 minutes before shredding. Set aside. **Use all the spices when making the roux if you are using rotisserie chicken**.
3. Melt butter in a large broiler-safe skillet over medium-high. Add flour and cook, stirring constantly, until bubbly, for about 1 minute.
4. Whisk in milk and broth; cook, whisking often, until mixture thickens, about 5 minutes. Stir cumin, oregano, and garlic powder, along with the remaining salt, pepper, and chipotle chili powder. Add sour cream, 1 1/2 cups of the Monterey Jack cheese, and all of the Pepper Jack cheese, stirring until melted, 1 minute. Stir in the green chilies and salsa Verde. Remove from heat.
5. Mix in shredded chicken and cooked pasta. Sprinkle with the remaining 1/2 cup of Monterey Jack cheese.

6. Turn oven to broil. Broil until cheese is lightly browned, about 4 minutes. Garnish with chopped fresh cilantro and sliced scallions. Serve immediately.