

## Salsa Chicken Burrito Filling: A Flavor Fiesta in Every Bite

2 skinless, boneless chicken breast halves



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

2 skinless, boneless chicken breast halves

1 (4 oz) can tomato sauce

... cup salsa

1 (1.25 oz) package taco seasoning mix

1 teaspoon ground cumin

2 cloves garlic, minced

1 teaspoon chili powder

Hot sauce, to taste

Ingredient Swaps and Notes:

Chicken: Substitute with boneless, skinless chicken thighs for a juicier texture.

Salsa: Choose your preferred heat level-mild, medium, or hot.

Taco Seasoning: Use homemade taco seasoning to control sodium and spice levels.

Add-ins: Consider adding black beans, corn, or diced bell peppers for extra flavor and nutrition.

Instructions:

**Cook the Chicken:** Place chicken breasts and tomato sauce in a medium saucepan over medium-high heat. Bring to a boil.

**Add Flavors:** Add salsa, taco seasoning, cumin, garlic, and chili powder. Stir to combine.

**Simmer:** Reduce heat and let the mixture simmer for 15 minutes.

**Shred Chicken:** Using two forks, shred the chicken into thin strands directly in the saucepan.

**Final Simmer:** Continue cooking the shredded chicken and sauce, covered, for another 5 to 10 minutes. Add hot sauce to taste. If the mixture becomes too thick, add a bit of water to reach the desired consistency.

**Tips for Success:**

**Shredding:** For easier shredding, let the chicken rest for a few minutes after the initial simmer.

**Consistency:** Monitor the sauce's thickness and adjust with water as needed.

**Flavor Boost:** For added depth, sauté the garlic before adding it to the saucepan.

**Serving Suggestions & Pairings:**

**Burritos:** Spoon the filling into warm tortillas, add your favorite toppings like shredded cheese, sour cream, and lettuce.

**Quesadillas:** Use as a filling along with cheese for a quick and tasty quesadilla. Try these sheet pan quesadillas for inspiration.

**Rice Bowls:** Serve over rice with beans and veggies for a hearty bowl.

**Nachos:** Top tortilla chips with the filling, cheese, and jalapeños, then bake until bubbly. For a fun twist, check out these totchos.

**Storage and Leftovers:**

**Refrigerate:** Store in an airtight container for up to 4 days.

**Freeze:** Freeze portions in freezer-safe bags for up to 3 months. Thaw overnight in the refrigerator before reheating.

**Reheat:** Warm in a skillet over medium heat, adding a splash of water if needed to loosen the sauce.

**More Recipes You'll Love:**

This Mexican Chicken and Rice Casserole - A hearty one-pan meal.

This Dorito Casserole - A fun and flavorful twist on a classic.

## DIRECTIONS

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16. **More Recipes You'll Love:** This Mexican Chicken and Rice Casserole - A hearty one-pan meal.
17. **This :** Dorito Casserole - A fun and flavorful twist on a classic.
18. **This :** Walking Taco Bar - Perfect for parties and gatherings.
19. **Final Thoughts:** This Salsa Chicken Burrito Filling is a versatile and flavorful addition to your recipe repertoire. Whether you're making burritos, quesadillas, or rice bowls, it's sure to satisfy. Give it a try and let us know how you enjoyed it!

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