

**Ingredients:**

- 2-4 boneless skinless chicken breast
- 4 cups lukewarm water with ¼ cup salt
- olive oil
- ¼ tsp cayenne pepper
- ½ tsp dried thyme
- 1 tsp salt
- 1 tsp pepper
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 2-4 oz shredded Jack and Cheddar Cheese mix (1 oz/chx breast)
- Niño Blanco Pico de Gallo (2 TBSP/chx breast)

**Directions:**

Preheat oven to 425 degrees. Brine chicken with 4 cups lukewarm water with ¼ cup salt for 20 minutes. Next rinse chicken off with cold water, pat dry, rub oil both sides of chicken, and set aside. In bowl combine all 7 spices. \*Increase cayenne pepper for a bigger kick. Sprinkle rub on both sides of chicken. (There will be leftover rub.) Place chicken breasts 'skin' side down on baking sheet. Cook for 20-25 minutes. Check temp at 20 minutes. Done at 165, then add cheese and put back in oven for 3 minutes. Place cheesy chicken on platter and top with Niño Blanco Pico de Gallo. Yum!

Enjoy!

Serves 2-4