

One pan potatoes and chicken santa fe

- 1 lb boneless skinless chicken, cut up
- 4 medium potatoes, peeled and cut into $\frac{3}{4}$ in cubes
- 2 T oil
- 1 C. salsa
- 1 can whole kernel corn, drained

Microwave potatoes 8-10 min until tender. Meanwhile, in a large skillet, toss and brown chicken in oil over high heat 5 min. (if using dark meat, drain oil). Add potatoes and saute until potatoes are lightly browned, stirring often. Add salsa and corn and toss until heated through.