



# Noreen's Kitchen

## Cheesy Ancho Chicken & Rice Skillet

### Ingredients

2 pounds boneless chicken breast, cubed	3 cloves garlic, minced
2 tablespoons vegetable oil	1 tablespoon cilantro paste or 1/2 cup chopped fresh cilantro
1/2 cup Dry Spanish Chorizo, diced	2 cups long grain rice
2 tablespoon Ancho chili seasoning	4 cups chicken stock
1 medium onion, sliced	Crumbled Queso Fresco for topping
3 cups sweet bell pepper, sliced	

### Step by Step Instructions

Heat oil in a large heavy bottomed skillet over medium heat.

Add vegetables and toss. Sautee' for a few minutes while you prepare the chicken.

Add the ancho chili seasoning to the cubed chicken and toss to coat.

Add chicken to the skillet with the veggies and stir well to combine.

Continue to cook until chicken is opaque.

Add cilantro and stir well.

Add rice and chicken stock and stir.

Bring to a simmer and cover.

Turn heat to medium low and continue to cook until the liquid had absorbed. Leave covered and turn off heat.

Allow to sit for 10 minutes for rice to be done.

Serve sprinkled with Queso Fresco if desired and additional chopped cilantro.

**Enjoy!**