

One Pot Chicken and Rice



- 4-6 T. butter, divided
- 1 heaping C. shredded or chopped carrots
- salt and pepper
- 2 C. long grain rice
- 1 T. dried minced onion
- 8 C. chicken stock
- 2 T. dried parsley flakes
- 2 small chicken breasts, cut into bite size pieces
- 1 tsp. dried minced garlic

Melt 2 T. butter in a large soup pot over medium heat. Add carrots, season to taste with salt and pepper. Place a lid on top and cook until carrots are tender, 5-6 minutes, stirring occasionally.

Add rice, dried onions and dried garlic then stir to coat in butter and sauté for 1 minutes. Add dried parsley and chicken stock then turn heat up to high to bring to a boil, stirring occasionally to ensure the rice doesn't stick to the bottom of the pot as it comes to a boil.

Turn heat down to medium-low then simmer for 15 minutes, stirring occasionally. Season chicken with a sprinkle of salt and pepper then add to the pot, turning the heat up slightly to bring it back up to a bubble if necessary. Turn the heat back down to medium-low then continue to simmer until the chicken is cooked through and rice is al dente, 7-10 minutes, stirring occasionally and more frequently near the end.

Place a lid on top of the pot then remove from heat and let sit for 5 minutes. Stir in remaining 2-4 T butter (however much you liked) then taste and add more salt and pepper if necessary. Scoop into bowls then serve. This dish will thicken as it cools.