



Noreen's Kitchen

Salsa Verde Chicken & Rice Skillet

Ingredients

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| 2 pounds chicken breast, cubed | 4 cups chicken stock |
| 3 cups long grain rice | 1 teaspoon garlic powder |
| 2 cups jarred salsa verde | 2 teaspoons ground cumin |
| 2 cups tomato and green chili blend | 1 teaspoon dried oregano |
| 2 tablespoon vegetable oil | 1 teaspoon salt |
| 1 medium onion, sliced | 1 teaspoon cracked black pepper |
| 3 cloves garlic, minced | 1 teaspoon chicken seasoning blend |
| 1 teaspoon onion powder | Shredded cheddar cheese for topping |

Step by Step Instructions

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

Add chicken and sauté until there is no pink visible.

Add onion and garlic and sauté just until you can smell the aroma of the garlic.

Add spices and toss to toast for just a minute. This will allow all their essential oils to permeate the meat.

Add rice and stir well. Being sure all the rice is coated with oil.

Add chicken stock and tomato blend and stir well.

Bring to a simmer then turn heat down to medium. Cover with a lid and cook until small divots are visible and no water remains. Do not remove lid.

Turn of heat and allow rice to steam for 20 minutes.

Once rice has steamed, pour salsa verde over the top and spread evenly.

Serve with a sprinkle of cheddar cheese if desired.

Leftovers can be stored in an airtight container for up to one week.

This would make a great filling for baked and smothered burritos!

ENJOY!