



Chicken-and-Rice

Prep Time	Cook Time	Yield

10 Mins 22 Mins Makes 4 servings

CAROL NOBLE, BURGAW, NORTH CAROLINA February 2006

SOUTHERN LIVING

This chicken and rice dish is a quick, easy and comforting meal that the whole family will enjoy. Using ready-to-serve rice and frozen and canned veggies speeds up prep time and gets supper on the table in a snap.

Ingredients

1 1/2 pounds skinned and boned chicken breasts

- 2 (8.8-ounce) pouches ready-to-serve long-grain rice
- 4 bacon slices, diced
- 1/2 cup chopped onion
- 1/2 cup frozen green peas, thawed*
- 1 (4-ounce) can sliced mushrooms, drained
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- Garnish: fresh parsley sprigs

How to Make It

- **Step 1** Cut chicken into 1/4-inch slices, and set aside.
- **Step 2** Heat rice according to package directions; set aside.
- **Step 3** Sauté bacon in a large skillet over medium-high heat 8 minutes or until crisp; remove bacon with a slotted spoon, reserving 1 tablespoon drippings in skillet.
- **Step 4** Sauté onion in hot drippings in skillet 3 minutes or until tender. Stir in chicken, and sauté 8 minutes or until chicken is done. Stir in rice, bacon, peas, and next 3 ingredients; cook, stirring occasionally, 3 minutes or until thoroughly heated. Garnish, if desired.
- **Step 5** *4 ounces (about 1 heaping cup) snow peas may be substituted for green peas. Microwave snow peas and 1/4 cup water in a microwave-safe bowl 2 minutes before adding to chicken mixture. Proceed with recipe as directed.