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# Chicken Picadillo

Budget-friendly recipe

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Serves: 4

Ready in: 45 mins.

*Both sweet and spicy, this tasty dish is sure to please the whole family.*



## Ingredients

- 1 pound Ground chicken
- 1½ cups Onion *chopped*
- 1½ cups Chayote squash *chopped*
- 1 cup Bell pepper *chopped (or use poblano pepper)*
- ⅓ cup Pimento stuffed green olives *chopped*
- ¼ cup Raisins
- ¼ cup Water
- 1 tablespoon Chili powder
- 1 teaspoon Ground cumin
- ¼ teaspoon Cinnamon
- 1 (14.5 oz) can diced tomatoes

## What You'll Need

- Cutting board
- Chef knife
- Measuring cup
- Measuring spoons
- Nonstick pot or skillet
- Wooden spoon

## Directions

1. In a large nonstick pot or skillet, brown chicken over medium-high heat for 5 minutes, breaking it up with the back of a spoon.
2. Add all remaining ingredients and bring to a boil.
3. Reduce heat to medium-low and cover. Let simmer for 20 minutes.
4. Serve hot.

## Chef Tips

To make stuffed peppers, spoon picadillo mixture into poblanos or bell pepper halves. Cover with foil and bake until peppers are tender.

## Nutrition Info and more

Serving size: 1½ cups

Total calories: 230 Total fat: 9 g Saturated fat: 2.5 g Carbohydrates: 23 g Protein: 17 g Fiber: 6 g Sodium: 390 mg