



One-Pot Cheesy Chicken & Spanish Rice

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 1 HOUR

Ingredients

4 chicken breasts
1 vidalia onion, sliced
2 bell peppers, sliced
1 6oz pkg Spanish rice pilaf
16oz chicken bone broth
1 can diced tomatoes
1 can refried beans
1 container store bought queso
olive oil

Directions

- 1.Preheat oven to 350 degrees.
- 2.In a casserole pan add oil, rice, bone broth, tomatoes and half the package of seasoning from the rice. Mix the ingredients together.
- 3.Nestle the chicken in the mixture and layer the onions and peppers on top.
- 4.Sprinkle remaining seasoning from rice.
- 5.Bake in oven for about an hour or until chicken reaches 165 degrees and rice is cooked.
- 6.To serve spread refried beans on plate, top with chicken and add some of the rice, onion and pepper mixture. Finish with heated queso or other desired cheese.

This one-pot meal is one that goes together quickly and easily and the clean up is a breeze also. I love one pot cooking for the simplicity it adds to a busy night. My kids don't like the queso so we switch their out for shredded Mexican style cheese mix.