

EatAtHomeAlabama.com

Chicken & Yellow Rice

Prep Cook Time: 6 hours (CROCK POT MEAL)

SERVES 4

Ingredients

4 lbs of skin-on, bone-in chicken
3 ½ cups water
1 bay leaf
¾ cup onion
¾ cup bell pepper
Cooking spray
1 teaspoon garlic salt
10 Oz package saffron yellow rice
14 oz can diced tomatoes

Steps

1. Cook chicken 6 hours on low with water & bay leaf added. Remove skin, debone & shred.
2. Chop onion & bell pepper and sauté in a large pot with cooking spray. Sprinkle garlic salt as it is cooking.
3. Add 3 ½ cups from cooked chicken. Add rice to broth & follow directions on package, omitting margarine. Don't overcook rice or let it dry out!
4. Discard bay leaf. Fold in chicken & tomatoes. Mix well & serve hot.