

Creamy Chicken and Rice

Yield: 2 Servings

Classic comfort supper for two! Ready in 30 minutes!

Ingredients

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- 2 tbsp olive oil
- 1 pint Baby Bella Mushroom (sliced)
- 1 4 oz bag Baby Kale
- ½ onion (small diced)
- 6 cloves garlic (minced)
- 1 chicken bouillon cube (dissolved in 2 cups warm water)
- 12 oz Joyce Farm chicken breast
- 2 cups long grain rice

From your pantry:

- 1 cup heavy cream
- ½ tsp sea salt
- 1 tsp black pepper
- ½ cup parmesan cheese (grated)
- (optional)

Tools:

- 1 Skillet
- 1 Chefs Knife

Other ingredients:

1 Allergens: Dairy (Allium. . Prepared in a facility with gluten.)



Method

1. In a medium-sized pot or skillet add the olive oil and turn to medium- high heat. Add the onion to the skillet and cook until onions begin to turn translucent.
2. Add chicken and garlic along with salt and pepper to the skillet and cook until the chicken is no longer pink and cooked throughout. Add the uncooked rice to the skillet, 2 cups of chicken broth from the dissolved bouillon cube, and mushrooms. Reduce heat to medium-low and cover and let simmer for 15-20 minutes until rice is cooked and tender.
3. Stir in 1 cup heavy cream, spinach, and parmesan cheese if choosing to add that and salt and pepper to taste.
4. Serve warm and enjoy!