

Tex-Mex Salsa Chicken Skillet

Prep time 10 mins

Cook time: 30-35 mins

Yield: Serves 4-6

Ingredients

1 lb Chicken pieces boneless skinless
1 ½ cups Rice
1 ½ cups Chicken broth
1 cups Salsa
2 cups Corn kernels, frozen or canned
1 cup Bell pepper, diced
1 tbsp Garlic, minced
1 tbsp Cumin, ground
½ tbsp Paprika
1 tsp Coriander, ground
1 tsp Oregano, dried
Pinch of salt and black pepper for seasoning the chicken
1 tbsp Neutral cooking oil

Topping options

Tortilla chips, sour cream, shredded cheese, jalapeno, green onions, cilantro or any of your favorite additions

Directions

1. Place the chicken pieces, oil, the spices, salt and black pepper into a medium sized bowl. Massage the ingredients into the chicken. Set aside. Note: this step can be done ahead of time to allow the flavors to penetrate the meat. 20 minutes - 2 hrs.
2. Heat a skillet over medium high heat. Add the season chicken pieces. Allow to brown on one side then stir and allow to brown on the other side. About 10 minutes.
3. Once the meat has browned, add the salsa and vegetable stock. Cover and allow to simmer for about 5 minutes.
4. Stir in the rice, bell pepper and corn. Season with a pinch of salt and black pepper. Cover the skillet and reduce the heat to low/medium. Allow to simmer until all of the liquid is absorbed and the rice is fully cooked. About 15 minutes.
5. Now it is ready to eat. Enjoy with any of your favorite toppings.