

CHEESY CHICKEN AND BROCCOLI RICE SKILLET

Servings: Up to 4

Cooking Time: 30 Minutes

“Ready in just under an hour, this one pan meal is sure to please everyone! Flavorful chicken, creamy rice, and broccoli with a layer of cheese and crunchy crackers on top make for a delicious weeknight meal!”

INGREDIENTS

- 1 package Farmer Focus Thinly Sliced Chicken Breast
about 1 ¼ pounds
- 1 teaspoon dried thyme
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- ½ red or yellow onion
Chopped
- 3 tablespoons butter
- 2 ½ cups chicken broth
- ¾ cup milk, cream or coconut milk
- 1 pound frozen broccoli florets, thawed
- 1 cup long grain rice
I used basmati
- 1 tablespoon lemon juice
- ½ teaspoon garlic powder
- ½ teaspoon thyme
- 4–6 ounces cheddar cheese
Shredded
- 1 cup crushed crackers

Developed By: Table for Two



DIRECTIONS

1. Heat 2 tablespoons of butter in a large skillet over medium heat. Add the onion and saute for 3-5 minutes, or until soft.
2. Toss the chicken breasts in the salt, black pepper, dried thyme, paprika and garlic. Add the chicken to the pan and brown for around 3-4 minutes. Flip the chicken over and cook for an additional few minutes. Add ¼-½ cup of broth as the chicken is cooking on the this side to help keep the bottom of the pan from burning. Continue browning the chicken until it is cooked through and the temperature reads 165 degrees Fahrenheit on a meat thermometer. Remove the chicken from the pan along with any pan juices and set it aside.
3. Melt the remaining tablespoon of butter in the pan and add the rice. Use a spoon or spatula to brown the rice in the butter for about a minute. Add 2 cups of chicken broth to the pan so the rice is covered with liquid. Once the liquid begins to simmer, lower the heat and cover the pan for 10-12 minutes.
4. If the broccoli florets are not already cut small, chop them into small pieces. Uncover the pan and mix in the broccoli, milk, lemon juice, thyme and garlic. Add the chicken back to the pan and cover for an additional 2 minutes, or until the rice is tender.
5. Uncover the pan and add the shredded cheese and crushed crackers. I like to add most of the cheese, then the crackers, then the rest of the cheese on top. Cover the pan once more or pop the pan into the oven at 375 degrees until the cheese is melted and bubbly. If you'd like, you can also put the pan under the broiler to brown the cheese.
6. Plate and enjoy!