

Spanish Rice Pilaf With Chicken and Sweet Red Peppers

Ingredients

- 4 boneless, skinless chicken breast halves
- Salt, pepper and paprika
- 3 tbsp olive oil, divided
- 2 medium onions, chopped
- 2 cups peeled, seeded and diced tomatoes
- 1 tsp minced garlic
- 2 medium red bell peppers, seeded and chopped
- 1/2 cup diced cooked ham (optional)
- 1 6.75 oz package Near East® Spanish Rice Pilaf Mix
- 1 ½ cups water or chicken broth
- 24 Kalamata, Niçoise or ripe olives, pitted and halved
- Chopped parsley
- Roasted red bell pepper, cut into thin strips (optional)

How to make it

1. Sprinkle chicken with salt, pepper and paprika. In large non-stick skillet, heat 2 tbsp oil over medium heat. Add chicken; cook 3 to 4 minutes on each side or until golden brown and no longer pink inside. Cool. Cut into strips; set aside.
2. In same skillet, heat 1 tbsp oil over medium heat. Cook onions about 8 minutes or until tender. Add tomatoes, bell peppers, ham and garlic, if desired; cook 3 minutes.
3. Add rice pilaf mix, contents of Spice Sack and water; bring to a boil. Cover; reduce heat to medium-low. Simmer 15 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

Made with



Near East® Spanish Rice Pilaf Mix

4. Add reserved chicken and olives; cook 5 minutes over medium heat. Cover; remove from heat. Let stand 5 minutes. Sprinkle with parsley. Garnish with roasted pepper strips.