

One Pan Cheesy Chicken Broccoli & Rice

Tired of seeing recipes that dirty numerous pots & pans? Well here is a ONE PAN recipe! Not only does this recipe only use one pan, it is delicious and simple!

Course Main Dish
Cuisine American

Servings 4 PEOPLE
Prep Time 20 MINUTES
Cook Time 45 MINUTES

Ingredients

- 3 tbsp olive oil
- 1 lb King's Poultry Farm Chicken Breast
- 1 tsp Salt
- 2 1/2 cups King's Chicken Bone Broth
- 2 cups Sharp Cheddar Cheese (shredded)
- 1/2 medium Onion (chopped)
- 2 cloves garlic (minced)
- 1 cup Rice (uncooked)
- 2 1/2 cups Broccoli Florets

Instructions

1. In a 12" electric skillet, saute onion in 2 tbsp olive oil over medium heat. Once onion softens, increase heat to medium-high.

2. Season chicken with salt & pepper. Add to skillet & brown well.

3. Add minced garlic & cook for 1 additional minute.

4. Push chicken to one side & add the rest of your olive oil. Add uncooked rice & saute for 2 to 3 minutes.

5. Add chicken broth & bring to a boil, lower heat to simmer & cover pan with lid. Cook about 12 minutes.

6. Sprinkle broccoli evenly over chicken & rice, stir to combine, cover & cook another 8 minutes on low until rice & broccoli are tender.

7. Remove from heat, stir in half the cheese, put other half on top.