Bethany's Skillet Chicken and Rice Casserole

Makes 5 Servings

Ingredients:

1 cup cooked instant brown rice

1 (14 ounce) can chicken broth low sodium, reduced fat

1 lb boneless skinless chicken breast

1/8 tsp salt

1/4 tsp ground black pepper

3 ounces shredded Swiss cheese reduced fat

1/2 light mayonnaise

1/4 cup skim milk

1 (12 ounce) bag frozen broccoli florets

1/3 cup diced roasted red pepper

Directions:

- 1. Cut chicken into bite size pieces and season with salt and pepper.
- 2. Heat large nonstick skillet, coated with cooking spray, to medium-high heat
- 3. Add chicken, stirring occasionally, until browned and cooked through and through.
- 4. While the chicken is cooking, prepare rice according to package directions, omitting salt and fat and substituting broth for water.
- 5. Next, steam broccoli according to direction on bag.
- 6. After chicken is done, reduce heat to low and mix in the hot, cooked rice.
- 7. Swiss cheese, mayonnaise, and milk
- 8. Fold in broccoli and roast red pepper. Enjoy!

5 servings per container Serving size	(341g
Amount per serving Calories	310
% 1	Daily Value
Total Fat 12g	15%
Saturated Fat 2.5g	139
Trans Fat 0g	
Cholesterol 80mg	279
Sodium 350mg	15%
Total Carbohydrate 18g	79
Dietary Fiber 2g	79
Total Sugars 4g	
Includes 0g Added Sugars	09
Protein 30g	
Vitamin D 0mog	09
Calcium 211mg	15%
Iron 1mg	69
Potassium 405mg	89

Family Conversation Starter:

Where would you fly if you had wings?



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