

Red Rice



- 1 medium onion, chopped
- 2 ribs celery, diced
- 2-3 cloves garlic, minced
- 2 tblsp olive oil
- 2 chicken breasts, cut into bite-size pieces
- 1 tsp poultry seasoning
- 1 ½ cups uncooked long grain rice
- 3 cups chicken broth
- 1 tblsp fresh parsley, chopped
- 12 dashes Tabasco
- 2 14.5 oz. cans diced tomatoes with juice
- 1 8 oz. can tomato sauce

Heat 1 tablespoon of the olive oil in a large pan over medium-high heat. Add the onion, celery and garlic and cook until tender. Remove from pan and set aside. Add the remaining tablespoon of oil and chicken. Sprinkle poultry seasoning over chicken in pan. Cook, stirring frequently, until chicken is no longer pink and has a light brown color.

Add reserved onion mixture back to the pan with the chicken. Add all remaining ingredients and stir well to combine. Bring mixture to a boil, then reduce heat to low, cover and cook 25 to 30 minutes or until most of the liquid is absorbed and the rice is tender.

Enjoy!

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