

Pepperoni Chicken with Long Grain Rice

Ingredients:

Chicken:

2 boneless, skinless chicken breasts- or 4 tenderloins
Olive oil
1 tsp minced garlic (heaping)

Sauce:

1 c salsa
1 c chicken broth
1 tsp Italian seasoning
2 tsps minced garlic (heaping)- plus extra for browning chicken
1 tbs onion powder
1 c green pepper (frozen works fine)
1 c chopped pepperoni (approximate) (the kind for pizza)
1 can black beans
Flour for thickening sauce (approx 1 ½ tsps)

Rice:

2 c water
1 c long grain rice
2 chicken bouillon cubes

Shredded mozzarella cheese to garnish dish with

Directions:

- Brown chicken in olive oil and garlic- set aside
- Mix ingredients in the sauce section- except flour
- When sauce has come to a boil- add flour to thicken to a gravy consistency
- Cook rice according to package directions- adding chicken bouillon for extra flavor
- Put chicken and rice on plate
- Cover both chicken and rice with sauce
- Sprinkle with mozzarella cheese
- Serve and enjoy!