

Chicken Enchilada Skillet

INGREDIENTS

- 1, 14.5oz can reduced sodium chicken broth
- $\frac{3}{4}$ cup uncooked rice
- 1, 15oz canned corn, drained and rinsed
- 1, 12.5oz canned chicken breast, drained
- 1, 10 ounce can mild enchilada sauce, divided
- 1, 4oz can diced jalapenos, drained, optional
- $\frac{1}{2}$ cup shredded Mexican blend cheese

TIME: 30 MINUTES

SERVINGS: 6



Adapted from: wearychef.com



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PROCEDURE

1. Bring chicken broth to a simmer in a 12" skillet with a lid over medium heat. Stir in rice, reduce heat to low, and cover.
2. Cook rice for approximately 15 minutes, stirring occasionally until most of the liquid is absorbed.
3. Stir in corn, chicken, jalapenos, and about half the enchilada sauce. Replace lid, return heat to medium, and cook for approximately five minutes longer or until heated through.
4. Stir mixture well and sprinkle cheese over the top. Drizzle desired amount of remaining enchilada sauce over the cheese (you don't have to use the whole can), replace lid once more, and heat a few more minutes until cheese is melted.

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