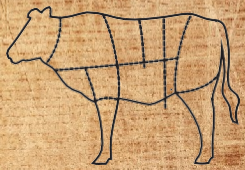
Puerto Rican Chicken & Rice

Ingredients:

-Signature Chicken Breast
-Kidney Beans
-*Lundberg* Spanish Rice
-Vegetable Stock
-Plantain Chips
-Avocado
-Tomato Paste
-Potatoes
-Onions
-Carrots
-Garlic Powder
-Salt
-Black Pepper



Instructions:

-Prepare Spanish Rice on stovetop or in a crockpot, just add water and salt & pepper as needed
-Chop potatoes, onions, and carrots into 1" pieces
-Add olive oil to a medium-low heated pot, and add vegetables
-Once browned, add kidney beans, vegetable broth, and tomato paste, then stir
-Add in salt, pepper, and garlic powder
-Let simmer for 15-20 minutes
-While that simmers, season chicken with salt, pepper & garlic powder
-Cook chicken however you prefer - on grill or in oven (all poultry must be **165°F minimum** before eating)
-Serve your vegetables and beans over Spanish Rice alongside chicken, and add side of avocado and plantain chips
-Enjoy!

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