

Cheesy Chicken, Beans and Rice

From

Rebecca Spera

Ingredients:

- 1 box (8 oz.) GOYA Yellow Rice
- 2 medium tomatoes, cored, seeded and finely chopped (about 1 cup)
- 2 tbsps GOYA Extra Virgin Olive Oil
- 1 lb, cooked chicken, cubed.
- GOYA Adobo Seasoning, to taste
- 1 medium green bell pepper, chopped (about 1 cup)
- 1/2 medium onion, chopped (about 3/4 cup)
- 1 can (15.5 oz.) GOYA Black Beans, drained and rinsed
- 1 1/2 cups shredded cheddar cheese

Instructions:

- In small saucepan over medium heat, bring 2 cups water to boil. Add contents of yellow rice mix, tomatoes and 1 tbsp. oil; return water to boil. Reduce heat to low. Cook, covered, until water is absorbed and rice is tender, about 25 minutes.
- Meanwhile, heat remaining oil in medium skillet over medium-high heat. Add bell peppers and onions to skillet and cook for 3 minutes, or until vegetables are soft. Add the chopped chicken and the beans, and season them with Adobo. Cook until heated through, about three minutes. Remove from heat.
- In skillet with chicken and bean mixture, stir in cooked rice until combined. Mix in cheese, stirring until melted. Serve warm.