

Tasty Chicken & Rice

Packed full of flavor!

- 2 Pounds Chicken Breasts, seasoned and cut into small chunks
- Chicken Seasoning to season chicken BEFORE cooked, (about 2-3 TBSP) (I let my chicken sit in the seasoning a few hours before I cook it. More flavor this way!)
- 4 Tablespoons Butter
- 1 small onion, diced fine
- 3 Cloves Garlic, minced
- 2 Teaspoons Italian Seasoning
- 3 Cups Chicken Broth
- 1 Cup long grain white or brown rice
- 1/2 Cup Heavy Cream
- 1 Cup Freshly Grated Parmesan Cheese
- salt and pepper to taste

Directions:

- Heat the butter in a large skillet over medium high heat. Add the onion and saute for 3-4 minutes, until it gets a golden color.
- Add the diced chicken to warm skillet.
- Cook and stir for 7-10 minutes until chicken is golden on all sides.
- Add the garlic and cook for one more minute, stirring constantly.
- Add the chicken broth and rice to the pan and stir.
- Bring to a boil, then reduce the heat to medium low.
- Cover with a lid and simmer for 20-25 minutes, until rice is completely tender.
- Stir in the heavy cream , parmesan, Italian seasoning, salt and pepper. Serve immediately topped with parsley if desired.