

Cheesy Chicken Broccoli & Rice Skillet

by Jamie @ Love Bakes Good Cakes

Prep Time: 10 minutes

Cook Time: 30 minutes

Yield: 4-6 servings

Ingredients

- 2 tbsp. vegetable oil
- 1 lb. boneless, skinless chicken breasts, cut into bite-sized pieces
- Salt and pepper, to taste
- 1 small onion, chopped
- 2-3 garlic cloves, minced
- 1 cup long grain rice
- 2½ cup chicken broth
- 2 cups broccoli florets
- 1 cup Cheddar cheese, shredded

Instructions

1. Heat the oil in a large skillet over medium-high heat.
2. Add the chicken and season to taste with salt and pepper. Cook, stirring occasionally, until the chicken is cooked through. Add the onion and garlic. Cook an additional 3-4 minutes, stirring occasionally, or until the onion is softened.
3. Add the rice and chicken broth to the pan. Stir to combine. Bring to a boil, cover, then lower temperature to medium-low to maintain a simmer. Cook for 12 minutes.
4. Add the broccoli to the pan and stir. Cover and continue to cook an additional 7-8 minutes or until the broccoli is tender-crisp and the rice is soft.
5. Sprinkle with cheese. Serve immediately.