Ingredients:

- 1 lb boneless, skinless chicken breast, cut into 1-inch pieces
- 1 cup uncooked white rice
- 2 cups chicken broth
- 1 can (15 oz) red beans, drained and rinsed
- 1 cup frozen corn kernels
- 1 cup frozen peas
- 2 tablespoons olive oil
- 1 onion, diced
- 2 cloves garlic, minced
- 1 teaspoon cumin
- Salt and pepper to taste

Instructions:

- 1. Heat olive oil in a large skillet over medium-high heat. Add chicken and cook until browned, about 5-6 minutes. Remove from skillet and set aside.
- 2. Add diced onion to the skillet and cook until softened, about 3-4 minutes. Add garlic and cook for an additional minute.
- 3. Add rice to the skillet and cook for 1-2 minutes, stirring constantly, until rice is lightly toasted.
- 4. Add chicken broth, cumin, salt, and pepper to the skillet. Stir to combine.
- 5. Add cooked chicken, red beans, corn, and peas to the skillet. Stir to combine.
- 6. Bring mixture to a boil, then reduce heat to low, cover, and simmer for 20-25 minutes, or until rice is tender and liquid has been absorbed.
- 7. Serve hot and enjoy!

Tips:

- Use leftover chicken or cooked chicken for a quicker preparation time.
- Adjust spice level to taste by adding more or less cumin.

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Original ingredients requested: chicken, beans, rice, corn, peas (Meal type: dinner)