

Description: A flavorful and nutritious dinner recipe combining chicken, beans, rice, corn, and peas.

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)