

Description: A flavorful dinner recipe that combines the richness of rotisserie chicken with the spiciness of jalapeño and the earthiness of black beans, served over a bed of white rice.

Ingredients:

- 2 cups cooked white rice
- 1 cup cooked black beans
- 1/2 cup diced red onion
- 1 jalapeño, seeded and finely chopped
- 2 cups shredded rotisserie chicken

Instructions:

1. Heat a large skillet over medium-high heat.
2. Add the diced red onion and cook until translucent, about 3-4 minutes.
3. Add the chopped jalapeño and cook for an additional minute.
4. Stir in the cooked black beans and cook for 2-3 minutes, until heated through.
5. Add the shredded rotisserie chicken to the skillet and stir to combine with the onion and bean mixture.
6. Serve the chicken and black bean mixture over a bed of cooked white rice.

Tips:

- For extra flavor, add a squeeze of fresh lime juice over the top of the dish.
- If desired, top with diced tomatoes, shredded cheese, or a dollop of sour cream.

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Original ingredients requested: White rice, Black beans, Red onion, Jalapeño, Rotisserie chicken (Meal type: dinner)