

# CHICKEN RICE SKILLET



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
738174	Chicken Breasts	4
432061	GFS® Pure Olive Oil	2 Tbsp.
184710	Celery, chopped	2
198889	Green Onions, sliced	4
671332	Red Pepper	½ cup
Market item	Yellow Pepper	½ cup
610831	GFS Cut Italian Green Beans	1 cup
417180	Fresh Mushrooms, sliced	1 cup
381753	Chicken Bone Broth	2½ cups
644650	Garlic Cloves, minced	3
424307	Kosher Salt	½ Tsp.
514098	Trade East® Lemon Pepper Seasoning	½ Tsp.
224839	Trade East Garlic Powder Spice	½ Tsp.
225061	Trade East Restaurant Ground Black Pepper	to taste
366723	Uncooked Instant Rice	2 cups

## Preparation Instructions

*Wash hands.*

In a large skillet, cook chicken over medium heat in oil for 3-4 minutes on each side, until cooked through. Add the celery, onions, peppers, and mushrooms. Cook until crisp and tender. Mix in green beans and cook until heated through.

Stir in the bone broth, water, garlic and seasonings. Bring to a boil. Stir in rice; cover and remove from the heat. Let stand for 5 minutes or until rice is tender; fluff with a fork. Serve warm.