

SPANISH CHICKEN

Ingredients:

- 1 package (3-4 pieces) chicken breast
- 3 tablespoons vegetable oil
- 2 1/4 cup chicken broth
- 1 cup raw white rice
- 1 lemon
- chopped parsley (garnish)

Seasoning:

- 2 teaspoons smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon cumin powder
- 1 teaspoon chili powder
- 1 teaspoon coriander
- 1/4 teaspoon italian seasoning



Instructions:

- (1) Whisk together ingredients for the seasoning mix and set half aside. Cut the lemon in half, and slice half into thin slices (the other half will be juiced).
- (2) Place chicken in a bowl and drizzel with 2 tablepoons oil and toss to coat. Use half the prepared seasoning to season each piece thoroughly.
- (3) Pour remaining oil (1 tablespoon) in large skillet and heat. Sear the chicken, 2-3 minutes on each side and transfer to a plate.
- (4) Add the rice, chicken broth, juice from half the lemon, and remaining seasoning to the pan and stire to combine. Return the chicken to the pan on top of the rice. Cover and cook 20-25 minutes until liquid is absorbed, rice is tender, and chicken is cooked.
- (5) Garnish with lemon slices and parsely and serve.