



PREP
10 min

COOK
18 - 20 min

SERVES
4

One-Pan Cheesy Chicken Rice

INGREDIENTS

400 g Broad Oak Farms chicken breast fillets, diced
1 cup Imperial Grain jasmine rice, uncooked
1 cup Market Fare frozen mixed vegetables
2 cups Farndale full cream milk
1/4 cup Chefs' Cupboard chicken flavour liquid stock
1/4 cup water
1 cup Westacre Dairy tasty shredded cheese
1 tbsp The Olive Tree extra virgin olive oil
1 tsp Stonemill garlic powder
Stonemill salt, to taste
Stonemill pepper, to taste

METHOD

1. Heat the olive oil in a large deep pan over medium heat. Add the diced chicken and cook until lightly browned.
2. Stir in the garlic powder, salt, and pepper.
3. Add the uncooked rice, milk, chicken flavour liquid stock, water, and mixed vegetables. Stir to combine, ensuring the rice is submerged.
4. Bring to a gentle simmer, then reduce the heat to low. Cover with a lid and cook for 18–20 minutes, stirring occasionally, until the rice is tender and the liquid has absorbed.
5. Remove from the heat and stir through the shredded cheese until melted and creamy.
6. Let sit for 1 minute before serving.



Stir the rice halfway through cooking to prevent it from sticking to the base of the pan and to help it cook evenly.

Yummy



Good Different