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Cheesy Chicken Monterey

Prep Time: 10 Minutes | Cook Time: 10 Minutes | Servings: 4

INGREDIENTS

- 1 tablespoon olive oil
- 1 pound boneless, skinless chicken breasts, thinly sliced
- 1 package Knorr® Rice Sides™ - Chicken flavor
- 1 can (15.5 ounces) no-salt added black beans, rinsed and drained
- 1 cup frozen corn kernels, thawed
- 1 tablespoons chopped jalapeno pepper
- 1/2 cup shredded reduced fat Monterey Jack cheese

DIRECTIONS

1. Heat oil in large nonstick skillet over medium-high heat and cook chicken, stirring frequently, until chicken is thoroughly cooked, about 4 minutes. Remove; cover to keep warm and set aside.
2. Prepare Knorr® Rice Sides™ - Chicken flavor in same skillet according to package directions, stirring in beans, corn and jalapeño during the last 3 minutes cook time.
3. Arrange rice mixture on serving platter, then top with chicken and cheese; now it's delicious. Dig in!

Tip: Leftovers? For a great next day lunch, make Cheesy Chicken Monterey Burritos by wrapping the recipe in tortillas.

NUTRITIONAL INFORMATION PER SERVING:

Calories - 489, Saturated Fat - 3.5g, Total Fat - 12g, Cholesterol - 100mg, Sodium - 570mg, Protein - 40g, Dietary Fiber - 6g

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