Chicken and Rice



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Ingredients

• 6 tablespoons butter divided
• 1 large onion diced
• 3 ribs celery diced
• 3 boneless skinless chicken thighs (or 2 breasts) (cut into 1" pieces)
• 3 cups chicken stock
• 1 ½ cups rice (long grain white, basmati, or brown)
• 2 teaspoons salt
• 1 teaspoon ground black pepper
• 2 tablespoons chopped fresh parsley (optional)

Instructions

1. In a large deep skillet over medium heat, melt 4 tablespoons of the butter.4 tablespoons butter
2. Add the onion and celery and cook until softened but not browned.
3. Add the chicken and cook, stirring frequently, until the chicken has stiffened and starts to brown very slightly.
4. Add the stock, rice, salt, pepper, remaining butter, and parsley. Bring to a boil.2 tablespoons butter
5. Reduce the heat to low, cover and cook 20 minutes or until rice is tender.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.