

## Simple Chicken & Rice

### Ingredients:

- 6-8 T. butter, oil, or bacon grease
- 1 onion, diced
- 1 T. garlic, minced
- 2-3 celery stalks, diced (*optional*)
- 2-3 pounds of chicken, cooked and diced \*\*
- 6 c. chicken broth or water from cooking chicken
- 3 c. rice
- Salt & pepper to taste

optional add- ins:

- Diced tomatoes
- Other cooked veggies as desired – *this is a good way to use up leftovers!*

### Directions:

Lightly sauté the onions, celery, and garlic in the oil or grease. Once tender you may add the rice, chicken, and water plus any optional add-ins. Season to taste.

Bring to a boil, turn to low and cover... let cook for 20 minutes.

Turn off the heat and let rest about 5 minutes.

Serve w/sour cream and hot sauce, if desired.

### \*\*Notes:

I like to use leftover chicken I try to save leftover chicken in a baggie in the freezer until I have enough for this recipe, Chicken and Dumplings, or soup.

If I don't have any frozen chicken the I will boil chicken and save the water to use for cooking the rice. *Using bone-in chicken with the skin provides more nutrition.*