Eat Smart • Move More

Chicken and Rice with Salsa

Prep Time: 10 minutes

Total Time: 45 minutes









Ingredients

Nonstick cooking spray

- 2 cups instant brown rice
- 2 pounds boneless skinless chicken thighs
- 1½ cups water
- 1 cup salsa
- 2 ounces reduced fat cheddar cheese, grated

Nutrition Facts

8 servings per container **Serving size**

Amount per serving

1 serving (228.53g)

Calories	340
	% DV*
Total Fat 8g	10%
Sat. Fat 2.5g	13%
Trans Fat 0g	
Cholest. 110mg	37%
Sodium 380mg	17%
Total Carb. 38g	14%
Fiber 2g	7%
Total Sugars 2g	
Includes g of Added Sugars	
Protein 28g	
Vitamin D 0mcg	0%
Calcium 85mg	6%
Iron 2mg	10%
Potassium 478mg	10%
*%DV = %Daily Value	

Directions

- Heat oven to 400°F. Spray a baking dish with nonstick cooking spray.
- Spread uncooked rice evenly in the bottom of the baking dish.
- Lay chicken on top of rice.
- Combine water and salsa. Pour over chicken and rice.
- Cover with foil and bake for 30 40 minutes until chicken reaches an internal temperature of 165°F and rice is tender.
- Remove the foil and sprinkle with cheese. Cover again with foil and heat until cheese melts.

Quick Tips

- Add black beans for added fiber and protein.
- If using canned beans, remember to drain and rinse to remove up to 40% of the sodium content.
- Serve with guacamole for added vegetable intake.

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(Recipe adapted from: https://www.budgetbytes.com.)