# **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
½ cup reduced fat cheddar
cheese, grated

Serving size	1 serving (243.3g
Amount per serving Calories	340
9	6 Daily Valu
Total Fat 8g	109
Saturated Fat 2.5g	139
<i>Trans</i> Fat 0g	
Cholesterol 110mg	379
Sodium 380mg	179
Total Carbohydrate 38g	149
Dietary Fiber 2g	79
Total Sugars 2g	
Includes g of Added Sugars	
Protein 28g	
Vitamin D 0mcg	0%
Calcium 79mg	6%
Iron 2mg	10%
Potassium 488mg	10%

#### **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.
- Layer 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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#### www.eatsmartmovemoreva.org

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