



Hidden Valley Ranch Chicken Skillet



Ingredients:

- 2 boneless skinless chicken breasts, cut into 1-inch pieces
- 2 Tbsp Hidden Valley Homestyle Ranch Seasoning Dip & Salad Dressing Mix
- 1 Tbsp canola oil
- 15.5 oz can black beans, rinsed and drained
- 16 oz jar chunky salsa
- 2 cups instant rice
- 2 cups chicken stock
- ½ cup cilantro, chopped
- 1 small jalapeño, diced

Method:

1. In a medium bowl, toss chicken and Hidden Valley Homestyle Ranch Seasoning Dip & Salad Dressing Mix until well coated.
2. In a large skillet over medium-high, warm oil. When the skillet is hot, add chicken. Cook until cooked through and brown.
3. Stir in beans, salsa, rice, and chicken stock.
4. Bring to a simmer. Cover. Reduce heat to low. Cook for 10 minutes, or until all the liquid is absorbed.
5. Remove from heat. Let stand for 5 minutes. Fluff with a fork. Top with cilantro and jalapeño. Serve warm.