

Seasoned Chicken & Rice



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Chicken

5 chicken thighs

Rice

4 cups water
2 chicken-flavored bouillon cubes
2 teaspoons dried chives
1 teaspoon dried cilantro
1 teaspoon chili powder
1/4 teaspoon garlic powder
1/8 teaspoon ground cumin
1/8 teaspoon onion powder
2 cups uncooked brown rice

Coat chicken with extra virgin olive oil. Season chicken to taste with salt, ground cayenne pepper, garlic powder, chili powder, and ground cumin. Place chicken in an ungreased roaster. Add 1/4 to 1/2 cup water to roaster. Cover and roast chicken thighs at 400 degrees for 1 hour, or until juices run clear.

Meanwhile, combine water, bouillon cubes, chives, cilantro, chili powder, garlic powder, cumin, and onion powder in a medium saucepan and bring to a boil. Add brown rice, cover, and reduce heat to low. Cook rice for 45 minutes.

Remove chicken from roaster to serving platter. Add cooked rice to roaster and toss to coat with drippings. Serve warm with vegetable of choice.

Serves 3 to 5

Cook's Note: Tossing the cooked rice in the drippings is the secret to this Simply Scrumptious Seasoned Chicken & Rice. This recipe can be doubled for a bonus meal later in the week.

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