



### **chicken and vegetable risotto**

1 tbs. olive oil  
1 whole chicken breast, cut into bite sized pieces  
1 can (14 oz.) chicken broth  
1-1/2 cups instant white rice, uncooked  
2 chicken bouillion cubes (optional)  
4 cups baby spinach leaves, chopped or torn  
1 pint grape tomatoes, halved  
1 small onion, diced  
salt and pepper to taste

1. heat oil in large skillet (i find a wok pan to work well too) on medium. add chicken. cook 7-10 minutes stirring frequently.
2. add rice, spinach, onion and broth (and bouillion if desired). mix well. bring to a boil. reduce heat to low. cover and simmer about 10 minutes, stirring occasionally.
3. add salt and pepper, and toss in the tomatoes.

makes about 4 servings. serving suggestion: serve with italian bread. enjoy! =)