



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! =)