

# Moms Meal Collection

## Fiesta Chicken with Yellow Rice

### Ready in 30-Minutes Flat!



#### Family Meals

#### Fiesta Chicken with Yellow Rice

Serves six

This fiery chicken recipe came right off the Ro\*Tel diced tomato can. I have been making it for years and it is always delicious!

#### Menu

Fiesta Chicken with Yellow Rice

Mexi-Corn

Pear Salad

Banana Pudding

Tea, Coffee, Milk

#### Grocery List:

**Produce:** 4 scallions

3 bananas

½ head iceberg lettuce

**Meat:** 3 skinless, boneless chicken breasts

**Dairy:** 1 8-oz pkg shredded cheddar cheese

1 8-oz container sour cream

**Grocery:** 2 15-oz cans pear halves

1 box yellow rice

1 4-oz can sliced black olives

2 10-oz cans Ro\*Tel diced tomatoes

1 3.4-oz box instant banana pudding mix

30 vanilla wafers

2 15-oz cans whole kernel corn with onions and peppers

**Frozen:** 1½ cups whipped topping

#### On-Hand Pantry Staples:

¼ cup flour

3 Tablespoons olive oil

2 cups milk

½ cup mayonnaise

Salt and pepper

Coffee, tea, cream, sugar

Milk

#### Here we go...

1. **Pre-Step:** Gather all ingredients to work area. Set out whipped topping to thaw. Put canned pears in fridge to chill.
2. **Fiesta Chicken Prep:** Cut chicken breasts in half lengthwise. Combine ¼ cup flour, ¼ teaspoon salt, and ¼ teaspoon pepper in a small bowl.
3. Pour 3 Tablespoons oil in a heavy skillet and heat oil. Roll chicken in flour mixture and sauté in hot oil browning on all sides, about 2 minutes per side.
4. **Yellow Rice:** Cook yellow rice per package directions.
5. **Tea and Coffee:** Start 1 quart of water to boil in a tea kettle. Make coffee. Place tea bags in a heat-proof pitcher. When tea water comes to a boil, pour water over tea bags in pitcher; let come to room temperature.
6. **Fiesta Chicken Finish:** Drain black olives. Slice 4 scallions. Add undrained tomatoes, black olives, and scallions to chicken; simmer, covered, for 20 minutes or until sauce has thickened and chicken is cooked.
7. **Banana Pudding Prep:** Pour pudding mix in a large mixing bowl and add 2 cups milk; whisk 2 minutes. Add whipped topping and stir gently to combine. Peel and slice 3 bananas.
8. Line bottom of 2-quart serving bowl with 10 vanilla wafers, spoon 1/3 of banana pudding over wafers, layer 1/3 of banana slices over pudding; repeat layers ending with bananas on top. Cover and place in fridge until ready to serve.
9. **Mexi-Corn:** Drain corn and pour in a sauce pan. Cover with water, bring water to boil, and simmer for 5 minutes.
10. **Pear Salad:** Break lettuce into leaves. Line salad plates with lettuce leaves. Place 2 pear halves on each lettuce bed, cut side up. Fill core cavity with a dollop of mayo and sprinkle with cheddar cheese.
11. **Serve:** When ready to eat, pour rice in a serving platter with a lip, spoon chicken mixture over rice, and sprinkle with ½ cup shredded cheese.
12. Pour sour cream in a small bowl. Pour remaining shredded cheese in a serving bowl.
13. Drain and pour corn in a serving bowl.
14. **Dessert:** When ready for dessert, spoon banana pudding in dessert bowls.
15. You are done! Enjoy your supper!