



Spicy Chicken and Yellow Rice

- 4 Pieces of Chicken, skinless, (bone in or out)
- 1 can of Ro Tel Mild Tomatoes
- 1 tsp Garlic Salt
- 1 tsp Oregano
- 1 Tbsp Olive Oil
- ½ tsp onion powder
- 1 tsp salt
- 1 package yellow rice mix (I prefer Vigo)
- 1 cup frozen peas

Directions

Preheat oven to 350 degrees.

In a large baking dish place chicken pieces (I used skinless split chicken breasts.)

In a medium bowl whisk together a can of Rotel Tomatoes, Spices, and olive oil.

Pour over top of chicken and bake for 30-40 minutes or until cooked through.

While the chicken is cooked prepare rice following the packages directions. 2 minutes before it is finished cooking stir in the peas. This will allow the peas to cook with the rice.

Serve Chicken and Rice with a Green salad and Cuban bread.