

Chicken Bog

Cook Time: 30 min

Serves: 4

Ingredients:

- 4 tbs cooking oil
- 1 chopped yellow onion
- 3 cups of frozen vegetables
- 4 cloves of garlic
- 3 cups of jasmine rice
- 1 tbs of thyme
- Salt & pepper to taste
- 8 cups of chicken broth
- 1-2 rotisserie chickens
- 5 tablespoons of parsley
- fresh lemon rind
- fresh lemon juice

Directions:

- Heat oil in a dutch oven over med-high heat. Add onions and frozen vegetables for approx 4 minutes or until the onions start to soften.
- Add garlic and rice. Stir around for approx 3 minutes or until rice begins to toast.
- Add chicken broth, salt & pepper, parsley, thyme, and lemon rind, bring to a boil. Reduce heat to low, cover, and allow to simmer for approx 18 minutes or until rice is done.
- Add chicken and lemon juice. Simmer for 5 minutes or until chicken is warm.

