

Quick & Easy

THE COSTCO WAY

Mexican-Style Kirkland Signature Chicken with Cheesy Rice

Makes 4 servings

Ingredients:

1 lb Kirkland Signature Boneless & Skinless Chicken Breasts, sliced horizontally
½ to 1 Tbsp chili powder
½ tsp cumin
½ tsp coriander
1 tsp kosher salt
2 Tbsp vegetable oil, divided
1 yellow onion, chopped
1 cup (approximately 2) carrots, thinly sliced
2 garlic cloves, minced
½ cup white wine
½ cup chicken stock
½ cup tomato salsa
¼ cup green olives
1 cup frozen peas
2 Tbsp butter
2 Tbsp cilantro, chopped

Instructions:

In a medium bowl, combine chicken, chili powder, cumin, coriander and salt. Toss well to coat the chicken. Heat 1 Tbsp oil in a large skillet. Add chicken. Cook for 2 to 3 minutes on each side, or until no longer pink and the internal temperature reaches 165 F. Remove from the skillet. Set aside. Add remaining 1 Tbsp oil to the skillet. Heat over medium. Add onions, carrots and garlic. Cook until softened. Lower heat. Add wine, stirring to scrape up crusty brown bits. Stir in chicken stock, salsa and olives. Bring to a boil. Reduce heat. Simmer, uncovered, for about 5 minutes. Add peas and butter. Stir, add chicken and simmer for 2 minutes. Stir in cilantro. Serve with Cheesy Rice.

Continued on page 2.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**



Quick & Easy

THE COSTCO WAY

Continued.

Mexican-Style Kirkland Signature Chicken with Cheesy Rice

Cheesy Rice ingredients:

3 cups water

1½ cups long grain rice

½ tsp salt

¼ to ½ tsp cayenne pepper

1 cup sharp cheddar cheese, cubed

Instructions:

In a medium saucepan, bring water, rice, salt and cayenne pepper to a boil. Reduce heat. Cover. Simmer for 20 minutes, or until liquid is absorbed and rice is tender. Remove from heat. Fold in cheese. Let stand for 2 minutes, or until the cheese is melted.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

