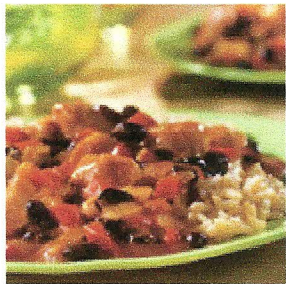


Chipotle Chicken and Rice



Rated: ★★★★★

Submitted By: Campbell's Kitchen

Prep Time: 35
Minutes

Cook Time: 25
Minutes

Ready In: 1
Hour

Servings: 4

"This one skillet dish gets smoky, southwest flavor from ground chipotle chile pepper...you'll be surprised how it enhances the flavor of this enjoyable chicken, beans and rice dish."

INGREDIENTS:

- | | |
|--------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| 1 tablespoon olive oil | 1 tablespoon tomato paste |
| 1 1/4 pounds skinless, boneless chicken breast halves, cut into cubes | 1/2 teaspoon ground chipotle chile pepper |
| 1 large onion, chopped | 1 (15 ounce) can black beans, rinsed and drained |
| 1 large green pepper | 1/2 cup regular brown rice, prepared according to package directions without salt or butter |
| 1 (10.75 ounce) can Campbell's® Healthy Request® Condensed Cheddar Cheese Soup | |

DIRECTIONS:

1. Heat oil in 12-inch skillet over medium-high heat. Add chicken and cook until well browned, stirring occasionally. Remove chicken from skillet.
2. Reduce heat to medium. Add onion and green pepper to skillet and cook until vegetables are tender-crisp, stirring occasionally.
3. Stir soup, tomato paste and chile pepper in skillet and heat to a boil. Return chicken to skillet. Stir in beans. Reduce heat to low. Cook until chicken is cooked through. Serve chicken mixture over rice.