



Cheese Entrees & Sides

Cooper® Sharp Chicken and Broccoli Skillet



SLICE SHRED



Serves: 4

Ingredients

- 1 tablespoon butter
- 1/2 yellow onion, finely chopped
- 2 fresh chicken breasts, diced into small squares*
- 1 tablespoon minced garlic
- 1 cup white rice, uncooked
- 3 cups chicken broth
- 1 can (10 3/4 ounce) cream of chicken or cream of broccoli soup
- 1 1/2 cups fresh broccoli florets
- 1 1/2 cups Cooper® Sharp Yellow cheese, shredded and divided (or 2 pounds of sliced Cooper® cheese, torn into pieces to make approximately 1 1/2 cups)
- Salt and pepper to taste

Directions

1. Melt butter in a large skillet over medium heat. Add chopped onion and chicken breast and sauté until onions and chicken begin to brown. Add minced garlic and continue to cook for 2 more minutes. Add the rice, stirring to mix, then add the entire can of cream soup. Stir in 2 cups of chicken broth, then increase the heat to high and bring to a boil.
2. As soon as the mixture begins to boil, turn the heat down to a low simmer and continue to cook for another 10 minutes. Stir frequently to prevent burning.
3. Once rice is cooked, add the broccoli and 1 cup of the Cooper® cheese. Stir until melted. Then sprinkle the remaining cheese over the top.
4. Cover until cheese is melted. Or, if using a cast-iron skillet, heat under a high-heat broiler for 2 minutes until cheese begins to brown, being careful not to let it burn.
5. Allow the completed dish to cool for a few minutes before serving.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.