

# Chicken Burrito Skillet

- 2 tablespoons Pure Wesson® Canola Oil
- 1 lb. boneless skinless chicken breasts, cut into bite-size pieces
- 1/2 cup chopped yellow onion
- 2 tablespoons taco seasoning mix (from 1.25-oz pkg)
- 1 can (15 oz each) Rosarita® Premium Whole Black Beans, drained, rinsed
- 1 can (10 oz each) Ro\*Tel® Original Diced Tomatoes & Green Chilies, undrained
- 1 cup water
- 1-1/4 cups instant brown rice, uncooked
- 1 cup shredded Cheddar and Monterey Jack cheese blend
- Chopped cilantro, optional



1. Heat oil in large skillet over medium-high heat.
2. Add chicken and cook 3 minutes, stirring occasionally.
3. Add onion and taco seasoning; cook 2 minutes more.
4. Stir in black beans, undrained tomatoes and water; bring to a boil.
5. Stir in rice. Cover, reduce heat and simmer 7 to 10 minutes or until rice is tender.
6. Stir in 1/2 cup cheese.
7. Sprinkle top with remaining cheese and cilantro, if desired.