
Mexican Yum Yum

Ingredients:

10 oz. Pkg. Yellow Rice - cooked (Vigo or Mahatma brands are good)
2 big chicken breasts
Taco Seasoning packet
Onion
Bell Pepper (green and yellow)
Garlic
Mushrooms
Herdez brand Guacamole Salsa sauce
Cheddar cheese - shredded

Directions:

Start rice cooking. Preheat oven to 350.

Heat some olive oil in a large skillet. Butterfly large chicken breasts and season well on both sides with taco seasoning. When oil is heated, place chicken in the pan and cook through. When cooked, remove from the pan and dice into small cubes.

Slice onion and bell peppers into short strips and mushrooms into pieces. Rough chop the garlic. Add a bit more oil to the chicken pan and when heated, cook veggies in the same pan.

Assembly:

- 1: Spread the yellow rice in a baking dish.
- 2: Chicken spread evenly over the rice.
- 3: Enough Guacamole Salsa to cover chicken with a thin layer.
- 4: Add the cooked veggies evenly over the chicken/salsa.
- 5: Sprinkle the shredded cheddar over everything.

Bake in the oven uncovered until it just starts to bubble. Serve!