

Chicken with Asparagus And Blue Cheese

Ingredients

1/2 lb. Success Boil-In-Bag White Rice
6 oz. Perdue Oven Roasted Chicken Breast, presliced
2 Tbsp Colavita extra virgin olive oil
1/3 cup onion, finely chopped
1 clove garlic, minced
1 box (8oz.) Pictsweet Asparagus, thawed & drained (can substitute 1 cup Pictsweet Seasoned California Blend)
4 oz. Roth Kasse Blue Cheese, crumbled

Directions

1. Cook Success Boil-In-Bag White Rice according to package directions, rinse, drain and set aside.
2. In medium nonstick skillet, heat Colavita Extra Virgin Olive Oil; add onion, minced garlic and Perdue Oven Roasted Chicken Breast. Sauté until golden brown.
3. Add Pictsweet Asparagus and 1/2 cup water.
4. Cook uncovered until water evaporates and asparagus or vegetable blend is tender, about 4-5 minutes.

Serve with Beringer Napa Valley Chardonnay