

Concho Valley Chicken



Servings: 6-8 | Challenge Level: Easy

Preparation at Camp:

1. Grease Dutch oven with oil, and preheat over 20 briquettes.
2. Chop chicken breasts into small pieces.
3. Sauté meat, along with bell pepper and onion, in hot Dutch oven.
4. Sprinkle chicken with paprika, salt, ground black pepper, and Creole-Cajun seasoning to taste.
5. Drain the cans of diced tomatoes and diced tomatoes with green chilies, and save the liquid. Add drained tomatoes to Dutch oven and mix with the chicken.
6. Once the chicken and tomatoes are thoroughly heated, add chicken broth, rice, and the liquid drained from the tomatoes to the Dutch oven.
7. Mix well, cover, and let simmer until the rice has absorbed the liquid and becomes tender.
8. Sprinkle shredded cheese over top of rice and chicken. Replace the lid on the Dutch oven until cheese has melted.
9. Serve Concho Valley Chicken with warm flour tortillas.

Required Equipment:

12-inch Dutch oven

**1 tablespoon
vegetable oil**

**4 skinless, bone-
less chicken breast
halves**

**2 green bell peppers,
diced**

**1 medium onion,
diced**

**Paprika, salt, ground
black pepper, and
Creole-Cajun
seasoning to taste**

**1 (14-ounce) can
diced tomatoes**

**1 (10-ounce) can
diced tomatoes with
green chilies**

**1 (32-ounce)
container chicken
broth**

**1 (14-ounce) box
Kraft Minute
Premium Rice**

**2 cups shredded
Monterey Jack
cheese**

**1 (12-count) package
flour tortillas**

Tony Kieffer, San Angelo, Texas

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