CHICKEN WITH RICE & BUTTERNUT SQUASH

INGREDIENTS

(Makes 18 oz.)

- 1 c. of butternut squash
- 1 c. of cooked rice
- 3 c. chicken broth

DIRECTIONS

- 1. Halve, seed, peel, and chop butternut squash into cubes.
- 2. Optional: Shred a few pieces of chicken.
- 3. Heat 3 cups of chicken broth over high flame.
- 3. Add 1 cup of butternut squash to the broth.
- 4. Add 1 cup of cooked rice.
- 5. Optional: Add 1/2 c. of shredded chicken.
- 6. When boiling, reduce temperature to low / simmer.
- 6. Remember to stir occasionally and cook until rice and squash are super soft. It takes about 2 hours. If needed, add some more broth to thin out consistency.