

# DENE

## *Queso Smothered Chicken*



### **Ingredients:**

- 1 TBLS olive oil
- 1 cup orzo
- 2 cups chicken broth
- 2 TBLS tomato paste
- 2 tsp Southwest Seasoning or chili powder
- 1 (8-oz) package Velveeta, diced
- 1 (10-oz) can undrained Rotel

### **Ingredients, Southwest Seasoning:**

- 2 TBLS chili powder
- 2 teaspoons ground cumin
- 2 TBLS paprika
- 1 tsp black pepper
- 1 TBLS ground coriander
- 1 tsp cayenne pepper
- 1 TBLS garlic powder
- 1 tsp crushed red pepper flakes
- 1 TBLS salt
- 1 TBLS dried oregano

### **Method:**

1. Heat oil in a large saucepan over medium heat and add orzo. Cook, stirring constantly, until lightly browned.
2. Stir in Southwestern Seasoning or chili powder, tomato paste and chicken broth; bring to a boil. Reduce heat to low, cover and simmer for 15 to 20 minutes. Fluff with a fork.
3. Combine undrained Rotel and Velveeta in a medium bowl.
4. Heat on HIGH in the microwave in 30-second intervals until cheese is melted.
5. To assemble the Queso Smothered Chicken, place  $\frac{1}{4}$  of the orzo on a plate, top with grilled chicken. Pour 3-4 Tbsp cheese dip over chicken and orzo.