

The 10 minute, no mess, no measure, boil in-bag rice. SuccessRice.com

Cumin Rubbed Chicken with Artichoke Salsa

1 bag	Success® Brown Rice	1 cup	tomatoes, chopped
4	boneless, skinless chicken breasts	¼ cup	onion, chopped
		¼ cup	flat leaf parsley, chopped
2	tsps		juice of one lemon
1	tsp		salt and black pepper, to taste
2	Tbsps		
1	can (14 oz.)		
	quartered artichoke hearts, drained		

Prepare rice according to package directions. Pat dry chicken and season with cumin and salt. Heat oil in large nonstick skillet over medium-high heat. Add chicken and sauté 6 minutes on each side or until cooked through. While chicken is cooking, make salsa by combining artichokes, tomatoes, onions and parsley. Squeeze lemon over salsa and season with salt and pepper to taste. Serve chicken over hot rice and top with salsa. **Serves 4**