

## Baked Naked Burrito-inspired by Cook's Country

- Chicken broth, enough to cook rice in either stovetop or in a rice cooker. Follow package and manufacturer's directions.
- 1 cup rice
- Salt and pepper
- 4 boneless, skinless chicken breasts (about 1.5 pounds)
- Salt, cumin, paprika, garlic powder (enough to sprinkle on chicken for seasoning)
- Olive oil for searing the chicken breasts
- 1 (10-ounce) can Rotel tomatoes (or 1 4-ounce can of green chiles and 10 ounces of a 14-ounce can of diced tomatoes. You can also use 10 ounces of fresh tomatoes.)
- 1 16-ounce can black beans, drained and rinsed
- 1 16-ounce bag frozen corn
- 3 cups crushed corn chips
- 1 cup shredded cheddar cheese (I use a bit more.)
- ½ cup finely chopped fresh cilantro

Cook the rice by combining it with 1 cup of the chicken broth and ½ teaspoon salt. (Follow package directions to cook it on the stovetop, use a rice cooker, or microwave until liquid is absorbed, 6-8 minutes.)

Pat chicken dry and season with salt, cumin, paprika, and garlic powder. Use your own tastes to determine how much of each ... about 1 teaspoon of each. Heat olive oil in a large skillet over medium-high heat and sear chicken on both sides. Reduce heat to medium and cook chicken until it's cooked through. Transfer to a plate. Using two forks, shred the meat, or if you prefer, chop it into bite-sized pieces.

Turn oven on to broiler settings.

Add ½ cup of chicken broth, chicken, rice, tomatoes, corn, and beans to the skillet and heat through. Turn heat off and pour into a large, rectangular baking dish.

Combine crushed corn chips, cheddar cheese and fresh cilantro. Sprinkle over the chicken-rice mixture and broil until golden and cheese is melted, 2-3 minutes.