
BAYOU CHICKEN AND RICE

- 2 tsp. oil
 - 4 chicken quarters, skin removed and trimmed of fat
 - 1 medium onion, chopped
 - 2 celery stalks, coarsely chopped
 - 1 (14.5 oz.) can diced tomatoes
 - 1 ½ tsp. dried thyme leaves
 - ⅓ cup water
 - ¾ cup uncooked white rice
 - 1 to 2 tsp. Louisiana hot sauce or to taste
 - ¾ tsp. salt
 - ½ tsp. black pepper
-

1. Heat 1 tsp. oil in a large skillet over medium-high heat. Brown half of the chicken 4 minutes on each side. Set aside on separate plate and repeat with the remaining 1 tsp. oil and chicken pieces.
2. Return the reserved chicken to the skillet with the onions, celery, tomatoes, and thyme. Bring to a boil, reduce to medium-low heat, cover and cook 30 minutes.
3. Stir in the water, rice, hot sauce, salt and pepper. Cover and cook 20 minutes or until rice is tender.
4. Remove from heat, uncover, and let stand 5 minutes to absorb liquid.

Makes 4 cups rice mixture. Serves 4; 1 chicken quarter plus 1 cup rice mixture per serving.
Recipe provided by Nancy Hughes.

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