# Cheesy Chicken and Rice Skillet Dinner

## Description

This dinner makes me so happy.  It's pure comfort food in a skillet, so you might want to make it asap for your family.  You are likely to have most of the ingredients in your pantry which is always nice!  I honestly use my cast iron skillet on a weekly basis.  They run about $20 bucks!
This is a nice and thick rice dish that is hearty and rich.  I like to top mine with a few dashes of hot sauce, oh baby it's good!  Hope you enjoy friends



## Summary

**Yield:** 4
**Source:** Picky Palate
**Prep Time:** 30 minutes
**Category:** Poultry
**Cuisine:** American

## Ingredients

- 1/2 lb smoked applewood bacon
- 4 tbsp unsalted butter
- 1/4 cup flour
- 1/2 tsp kosher salt
- 1/4 tsp pepper
- 1 1/2 cup chicken broth
- 1 1/2 cup shredded cheddar cheese
- 2 tbsp hot sauce
- 2 cup shredded cooked chicken
- 4 cup steamed white rice

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## Instructions

Render bacon, drain and set aside.

Reserve 2 tablespoons bacon drippings.

Place butter into a medium saucepan over medium heat.

Once melted whisk in flour, and pepper until smooth and bubbly.

Slowly whisk in chicken broth. Increase heat to high whisking broth until thickened.

Reduce heat to low and stir in 1 1/2 cups cheese.

**Stir in hot sauce.** or add later if you do not want any spice.

Reduce heat to a simmer and set aside.

Place reserved 2 tablespoons bacon drippings back to cast iron skillet.

Stir in cooked rice.

Add chicken and cheese sauce, mixing to combine.

Top with 1 cup cheddar cheese then top with crumbled cooked bacon.

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Place under oven's broiler for 3-5 minutes until cheese is melted.

Serve immediately.