

# Queso Smothered Chicken

## Description

This dish is cousin to Pollo Loco. I used orzo instead of rice, and Rotel queso instead of white cheese dip. The orzo was so good. We both thought it was good enough on its own, but it really took the chicken over the top! This dish has a little kick from the Rotel queso. You can use mild Rotel if you don't like spicy food. We both wished I had doubled the recipe. Put this on your menu ASAP!

## Ingredients

- 1 bottle Lawry's Baja Chipotle 30 minute marinade (or Mesquite)
- 4 boneless chicken breasts pounded to an even thickness
- 1 tbsp olive oil
- 1 cup orzo
- 2 cup chicken broth
- 2 tbsp tomato paste
- 2 tsp Pampered Chef Southwestern Seasoning or chili powder
- 8 oz velveta diced
- 1 can Rotel diced tomatoes and chilies

## Instructions

Pour Baja Chipotle Marinade over chicken and let marinate in the refrigerator for 30 minutes or overnight. When ready, grill chicken until done (165 degrees).



## Summary

**Yield:** 4

**Source:** Plain Chicken

**Prep Time:** 45 minutes

**Category:** Poultry

**Cuisine:** American

**Tags:** new pdf

## **Queso Smothered Chicken**

While the chicken is grilling prepare the orzo.

Heat oil in a large saucepan over medium heat and add orzo. Cook, stirring constantly, until lightly browned. 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.

Combine Ro-tel and Velveeta in a medium bowl. Heat on HIGH in the microwave in 30 second intervals until cheese is melted.

To assemble the Queso Smothered Chicken - place 1/4 of the orzo on a plate, top with grilled chicken. Pour 3-4 Tbsp cheese dip over chicken and orzo.