

## Chicken & Rice

This I borrowed from the Frugal Gourmet books. As usual I add a few things.

4 chicken breasts

1 large yellow onion

5 cloves of garlic peeled

1 stick of butter

Usually some sort of vegetable like broccoli, peas, cauliflower or beans.

2 cups of long grain rice

4 cups of chicken broth (or 2 cups broth and 2 cups water

Pinch of saffron

4 slices of Swiss cheese

In an electric skillet, 350° I brown the chicken breast in butter. Add the slices of onion and cloves of smashed garlic, then decide if I want a vegetable in it. When chicken is golden brown on both sides I add rice and broth with saffron. Turn the skillet down and allow to simmer (about 200°) for an hour. Add slices of Swiss cheese over breast the last 10 minutes.