

Italian Chicken Rice Bowls

Prep: 10 minutes plus cooling

Cook: 40 minutes

Serves: 4

2/3 cup Our Family® Brown Rice
2 tablespoons Italian vinaigrette
1 tablespoon Our Family® Olive Oil
1/4 cup Our Family® Breadcrumbs
1 cup shredded Martin's Rotisserie Chicken
1 cup no sugar added tomato basil pasta sauce
1/2 cup Martin's Shredded Mozzarella Cheese
Chopped fresh basil for garnish (optional)

1. Prepare rice as label directs; transfer to large bowl and cool completely. Add vinaigrette; toss. Makes about 2 cups.
2. In large skillet, heat oil over medium heat; add breadcrumbs and cook 2 minutes or until golden brown, stirring frequently. Transfer breadcrumbs to plate; cool.
3. Divide rice mixture into 4 bowls; top with 1/2 cup pasta sauce, chicken, remaining 1/2 cup pasta sauce and cheese. Sprinkle bowls with breadcrumbs; garnish with basil, if desired.

Chef Tip: If packing for lunch, wrap breadcrumbs separately and sprinkle over bowl just before serving. For a complete lunch box meal, include Our Family® 100% juice fruit cups.

