

THRIVE

CHICKEN TACO BAKE

1/2 c. Thrive Seasoned Chicken Slices
1/3 c. Thrive Red Peppers (FD)
2 T. Thrive Green Chili Peppers (FD)
3/4 c. Thrive White Rice
2 T. Thrive Chopped Onions (FD)
1/2 packet Taco Seasoning
1/2 tsp. dehydrated Minced Garlic
2 T. Thrive Tomato Powder
3/4 tsp. Salt

Add contents of jar and 2 3/4 cups of water to an InstantPot. Cook on low pressure for 12 minutes. Quick release and let stand for 5-10 minutes to thicken. If using a saucepan cook on low for 20 minutes and let stand for 10 minutes.

Serve in a soft taco shell, as a taco salad, or by itself with any favorite taco toppings!

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