

THRIVE

CHICKEN TACO BAKE

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

Add contents of jar and 5 1/2 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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