

Dutch Oven Salsa Chicken

Boneless, Skinless Chicken Breasts (6-8)

1 Large Onion

2-3 Cups of Long Grain Rice

Large Jar of Medium Salsa

Directions:

1. Slice onion into rings and place on bottom of Dutch oven.
2. Layer chicken and cover with salsa.
3. Cook for a couple of hours until chicken tests done. (approx. 140 - 150 °F internal)
4. Add rice for last 30 minutes.