

Hawaiian Haystacks

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

Rice topped with creamy sauce lots of veggies and crunchy noodles make this a quick and easy bust still great anytime meal

Ingredients

- - 1 tablespoon olive oil - 4 skinless
- boneless chicken breast halves
- cut into small cubes - ½ cup chicken broth - 1 (10.75 ounce) can cream of mushroom soup - 1 teaspoon dried basil - 1 teaspoon dried parsley - 4 cups cooked rice - 1 cup chopped pineapple - 1 cup chopped green bell pepper - 1 cup shredded Cheddar cheese - 1 cup chopped fresh tomatoes - 1 cup chow mein noodles - ½ cup toasted sliced almonds - ½ cup chopped green onions - ½ cup shredded coconut

Instructions

1. Heat olive oil in a skillet over medium heat; cook and stir chicken in the hot oil until no longer pink in the center
2. 5 to 7 minutes. Add chicken broth; simmer until slightly reduced
3. about 5 minutes. Mix cream of mushroom soup
4. basil
5. and parsley into chicken mixture until smooth; cook until warmed
6. about 5 minutes. Transfer chicken sauce to a small bowl. Spread cooked rice onto a serving platter; top with chicken sauce. Layer pineapple
7. green bell pepper
8. Cheddar cheese
9. tomatoes
10. chow mein noodles
11. almonds
12. green onions
13. and coconut
14. respectively
15. onto chicken sauce. Quenton Dawson