



Cooking in Costa Rica pt. 3, Balsamic Chicken

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The Rice Cooker Chronicles

As the week continued, I made two other very successful rice cooker meals. Here are the recipes and some photos for both.

Balsamic Chicken with Mushrooms
What you need: two boneless skinless chicken breasts, I sliced mine into cubes to cook faster
1 Tsp olive oil
1 shallots, minced
2 chopped shiitake mushrooms
chives, to taste (I like a lot)
Spanish rice
2 chopped tomatoes
1/3 cup Balsamic Vinigrette
1 1/2 cup Chicken broth
One poultry bouillon cube
To taste, Tajin, Salt, Pepper, chili powder.



Fig. 1:

Chop onion, tomato, chives, and mushrooms



In a large bowl, mix chicken, cube and spices, balsamic vinaigrette, broth, chopped chives, and tomatoes. Mix and set aside



In rice cooker, on regular, smooth the bottom with EVOO. Mix shallots till covered, cook for five minutes. Add mushrooms and chives, cook for another 5-8 minutes or until mushrooms start to deflate slightly.



Add Spanish rice and start to brown. cook for around five minutes.

Add chicken broth, chicken, and leftover marinade. Add the tomatoes and onions to the steamer that fits into the top of the rice cooker. Cook on normal for 30 minutes or until chicken is cooked through.

