

HAWAIIAN RICE

3 cups cooked rice
1-1 1/2 cups chopped cooked chicken
1 Tablespoon butter
1 Tablespoon olive oil
1/4 cup honey
1/4 cup mustard (yellow or a mix of yellow and Dijon)
1/4 cup white wine, chicken broth, or pineapple juice
1 cup crushed pineapple
1 green pepper seeded and chopped
1 medium onion, chopped
4-8 oz mushrooms, sliced
2 carrots, shredded

Preheat the oven to 350°F.

Melt the butter and olive oil in a saucepan over medium heat. Add the honey, mustard, and wine. Stir to combine. Add pineapple and veggies. Allow the sauce to heat through and the veggies begin to cook.

Lightly grease an 8x8 pan. Spread the rice in the bottom. Top with the chopped chicken. Pour the sauce over everything. Sprinkle with paprika. Place in the oven for 20-30 minutes until everything is heated through.