

Chicken Scampi with Rice Pilaf

by Kari Lewis

Ingredients:

- **Chicken Scampi**
- 1/2 C. butter
- 1/4 C. olive oil
- 1/4 C. finely chopped green onions
- 1 Tbs. minced garlic
- juice of one lemon
- 2 lbs. chicken breasts, boned, skinned and cut into 1/2" pieces
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1/4 C. minced fresh parsley
- 1 tomato, chopped
- Buttered noodles or cooked rice

Directions: In skillet, heat together butter and olive oil and saute green onions and garlic. Add lemon juice, chicken, salt, pepper and parsley. Continue cooking, stirring constantly for 5--8 minutes or until chicken is done. Add tomatoes and heat through. Serve over noodles or rice.

Ingredients:

- **Rice Pilaf**
- 1 C. water
- 1/2 C. rice
- 1 Tbs. butter
- 1/2 onion--chopped
- 1 carrot--finely chopped
- 1 celery stalk--chopped
- 1 chicken bouillon cube

Directions: Melt butter. Add onion, carrot and celery. Saute for about 5 minutes. Add rice. Stir until it begins to change color. Stir in water. Bring to boil. Reduce heat to very low. Let simmer for 20 minutes. (makes 2--3 servings-- can be adjusted to make more, remember 1 bouillon cube per 1 cup water)

Kari says: "This is a family favorite. Every June we have a big family birthday party and almost always make this dish. It is super easy and yummy--perfect as summer approaches."

Kari has worked for Shepherd's Bush for 12 years. She does shipping and almost anything and everything else. Her favorite books are Pride and Prejudice by Jane Austen and Rebecca by Daphne DuMaurier. Her favorite movies are the A&E version of Pride and Prejudice and Wives and Daughters.

