



# Red Pepper Chicken Pilaf

Servings: 0 servings

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## Ingredients

2 tablespoons butter  
2 tablespoons vegetable oil  
2 red peppers, sliced  
2 garlic cloves, minced  
4 chicken breast halves, cut into 1" pieces  
salt and pepper to taste  
2 tablespoons flour  
1 cup chicken broth  
1/4 cup red wine vinegar  
2 tablespoons fresh, chopped parsley (optional)  
Cooked rice

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## Directions

Melt butter and oil in skillet over medium-high heat. Add peppers and garlic; saute until tender. Transfer to bowl. Season chicken with salt and pepper. Lightly and evenly coat chicken with flour. Place chicken in skillet and saute until light brown, about 4 minutes per side. Remove chicken from skillet. Place peppers back in skillet, adding broth and vinegar. Cook on high about 5 minutes, scraping browned bits, until liquid resembles sauce texture. Return chicken to skillet and cook until no longer pink. Season to taste with salt and pepper. Serve over rice. Sprinkle with parsley.

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