

Spicy Chicken and Pepper Rice Bowl

A flavorful and spicy dish combining tender chicken, colorful peppers, and fluffy rice, perfect for a satisfying meal.


30 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast, 1 cup cooked rice, 1 red bell pepper, 1 green bell pepper, 1 small onion, 2 cloves garlic, 1 tablespoon soy sauce, 1 teaspoon chili powder, 1/2 teaspoon cayenne pepper, Salt and pepper to taste, 2 tablespoons olive oil

Steps

- 1 Cut the chicken breast into bite-sized pieces. Dice the peppers and onion. Mince the garlic.
- 2 In a bowl, combine the chicken with soy sauce, chili powder, cayenne pepper, salt, and pepper. Mix well.
- 3 Heat olive oil in a skillet over medium heat. Add the marinated chicken and cook until browned.
- 4 Add the diced peppers, onion, and minced garlic. Cook until vegetables are tender.
- 5 Stir in the cooked rice and mix everything together. Adjust seasoning if needed.
- 6 Serve hot and enjoy your spicy chicken and pepper rice bowl!