

# Smokin Chicken

**2 large chicken breasts, cut into strips**

**1 tsp. Oh! So Onion**

**1 tsp. Oh! So Garlic**

**1-2 Tbsp. oil**

**1 can Cream of Chicken soup**

**¼ cup water**

**2 Tbsp. Smoky Chipotle Honey Mustard**

Heat oil in a skillet on medium heat. Season chicken with Oh! So Garlic and Oh! So Onion. Sauté for 3-4 minutes. Add soup, water and Smoky Chipotle Honey Mustard. Let simmer until chicken is cooked through, approx. 20-25 minutes. Serve over rice.