

Chicken Fried Rice

Ingredients

- 1 package RICE-A-RONI® RICE-A-RONI® Stir Fried Rice
- 1 pound uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tablespoons margarine
- 1-1/2 cups water
- 2 beaten eggs
- 1 cup frozen peas (optional)

How to make it

1. In large skillet, sauté rice-vermicelli mix with 2 Tbsp. margarine over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 1 1/2 cups water, Special Seasonings and 1 lb. uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; bring to a boil.
3. Cover, reduce heat to low and simmer 15-20 min. or until water is absorbed.
4. Increase heat to medium; add 2 beaten eggs to skillet. Cook and stir until eggs are set, about 2 min.



PREP
TIME

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COOK
TIME

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TOTAL
TIME

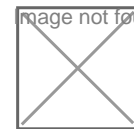
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SERVING

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Made with



RICE-A-RONI® Stir Fried Rice