

Chicken Pilaf

Ingredients

- 1 package RICE-A-RONI® RICE-A-RONI® Rice Pilaf
- 1 pound uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tablespoons margarine
- 1-1/2 cups water
- 1/2 cup chopped onion (optional)
- 1/2 cup chopped red bell pepper (optional)

How to make it

1. In large skillet, sauté rice-pasta mix with 2 Tbsp. margarine over medium heat until pasta 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 17-22 min. or until rice is tender and water is absorbed. Let stand 5 min. before serving.



PREP
TIME

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COOK
TIME

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TOTAL
TIME

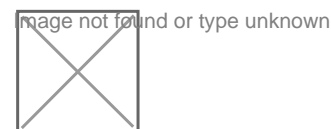
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SERVING

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Made with



RICE-A-RONI® Rice Pilaf