

Chicken Rustica

Ingredients

- One package (6.6 ounces) Near East Rice Pilaf Mix - Toasted Almond
- 12 ounces boneless, skinless chicken breast halves (about 3), cut into 1-inch pieces
- One medium red bell pepper, chopped
- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 2 tablespoons margarine or butter
- 3 medium onions, thinly sliced
- 1-1/2 cups frozen peas, thawed



PREP
TIME
10 min



COOK
TIME
25 min



TOTAL
TIME
35 min



SERVING
-

How to make it

1. In medium saucepan, prepare rice pilaf mix according to package directions, except stir in chicken, bell pepper, cumin and cayenne pepper when adding rice.
2. Meanwhile, in large skillet, heat margarine over medium-low heat. Add onions, cook 15 to 20 minutes, stirring occasionally, or until onions are golden brown.
3. Stir peas into cooked rice. Serve onions over rice.

Made with



Near East Rice Pilaf Mix - Toasted Almond