

Confetti Garden Pilaf

Ingredients

- 1 package (7.2 ounces) RICE-A-RONI® RICE-A-RONI® Rice Pilaf
- 1/4 cup slivered almonds
- 3/4 cup boneless, skinless chicken breast halves, cut into 1-inch pieces
- 1/2 cup chopped onion
- 1 cup frozen green beans
- 1/2 cup chopped red bell pepper
- 2 tablespoons margarine, butter or spread with no trans fat
- 2 cups water

How to make it

1. In large skillet over medium heat, sauté rice-pasta mix, 2 Tbsp. margarine, almonds and onion until rice mixture is light golden brown, stirring frequently.
2. Slowly stir in 2 cups water, seasonings, and chicken; bring to a boil. Cover; reduce heat to low. Simmer 12 minutes.
3. Stir in green beans and bell pepper; return to simmer. Cover; simmer 5 to 10 minutes or until beans and rice are tender. Stir before serving.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-

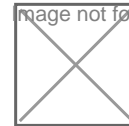


SERVING

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Made with

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RICE-A-RONI® Rice Pilaf