

Florentine Pesto Chicken

Ingredients

- 1-3/4 cups water
- 1 package (6.25 ounces) Near East Rice Pilaf Mix - Chicken
- 12 ounces boneless, skinless chicken breast halves (about 3), thinly sliced
- 1/4 cup olive oil
- 1 package (10 ounces) frozen chopped spinach, thawed and well-drained
- 2 teaspoons dried basil
- 2 cloves garlic
- 1 medium red bell pepper, cut into thin strips
- 1/4 cup grated Parmesan cheese

How to make it

1. In large skillet, bring 1-1/2 cups water just to a boil. Stir in rice, contents of Spice Sack and chicken. Cover; reduce heat to low. Simmer 15 minutes.
2. Meanwhile, in food processor or blender container, place remaining 1/4 cup water, olive oil, half of the spinach, basil and garlic. Process until smooth. Add remaining spinach; process until smooth.
3. Once rice has simmered 15 minutes, stir in spinach mixture and bell pepper. Cover; continue to simmer 10 more minutes or until rice is tender. Sprinkle with cheese.
4. Stir in water, peas, Near East rice and contents of spice sack. Bring to a boil. Cover; reduce heat to low. Simmer 20 minutes or until most water is absorbed.



PREP
TIME
10 min



COOK
TIME
25 min



TOTAL
TIME
35 min



SERVING
-

Made with



Near East Rice Pilaf Mix - Chicken