

Lemon Pilaf Chicken

Ingredients

- 1 tablespoon olive oil
- 2 cups broccoli florets
- 1 package Near East Rice Pilaf Mix - Original
- 1-1/2 cups chopped cooked chicken
- 3 tablespoons fresh lemon juice
- 1/4 teaspoon grated lemon peel

How to make it

1. In large skillet bring 2 cups water, olive oil, lemon juice and Spice Sack to a boil.
2. Stir in chicken and rice pilaf. Reduce heat and simmer for 10 minutes.
3. Add broccoli and grated lemon peel. Simmer for 8 to 10 minutes, or until all water is absorbed.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Near East Rice Pilaf Mix - Original