



PREP  
TIME

10 min

COOK  
TIME

30 min

TOTAL  
TIME

40 min

SERVINGS

4

Made with

# Apricot Ginger Glazed Chicken

## Ingredients

- 2 tbsp margarine, butter or spread with no trans fat, divided
- 1 (7.2 oz) package RICE-A-RONI® Rice Pilaf
- 1/2 cup apricot jam
- 3 cups fresh or frozen broccoli flowerets
- 2 tsp Dijon mustard
- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1/2 tsp ground ginger

## How to make it

1. In large skillet over medium heat, melt 1 tbsp margarine. Add chicken; cook 5 minutes on each side or until browned. Remove from skillet; set aside.
2. In same skillet over medium heat, sauté rice-pasta mix with remaining 1 tbsp margarine until pasta is golden brown. Slowly stir in 2 cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.
3. Stir in broccoli. Place chicken over rice; return to a simmer. Cover; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside.
4. In small bowl, blend jam, mustard and ginger. Spoon 1 tbsp glaze over each chicken breast and drizzle remaining glaze over rice. Cover; let stand 3 minutes before servings.



RICE-A-RONI® Rice Pilaf