



PREP
TIME

10 min

COOK
TIME

30 min

TOTAL
TIME

40 min

SERVINGS

4

Made with

Chicken Black Bean Paella

Ingredients

- 1 medium tomato, seeded, chopped
- 3/4 tsp ground turmeric
- 1 ½ cups frozen peas
- 3/4 lb boneless, skinless chicken breast (about 3 halves) or boneless pork loin, cut into thin strips
- 1 (7.2 oz) package RICE-A-RONI® Rice Pilaf
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1/8 tsp hot pepper sauce
- 1 (15 oz) can black beans, drained, rinsed

How to make it

1. In large skillet, sauté rice-pasta mix as the package directs.
2. Stir in 2 cups water, chicken, onion, garlic, turmeric, hot pepper sauce and Special Seasonings; bring to a boil over high heat.
3. Cover; reduce heat to low. Simmer 8 minutes.
4. Stir in beans and peas. Cover; simmer 7 to 10 minutes or until most of liquid is absorbed. Stir in tomato.



RICE-A-RONI® Rice Pilaf