

# Chicken Fried Rice with Snow Peas

## Ingredients

- 1 pkg RICE-A-RONI® Stir Fried Rice
- 2 tbsp margarine or butter
- 1 ½ cups water
- 1 lb boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 cup frozen peas or fresh snow peas
- 2 eggs, lightly beaten

## How to make it

1. In large skillet, sauté rice-vermicelli mix with margarine over medium heat until vermicelli is golden brown, stirring frequently.
2. Stir in water, seasoning mix and chicken; bring to a boil. Reduce heat to low and cover. Simmer 10 min; add peas. Simmer additional 5 min or until water is absorbed.
3. Increase heat to medium; add eggs to skillet. Cook and stir until eggs are set, about 2 min.



PREP  
TIME  
5 min



COOK  
TIME  
20 min



TOTAL  
TIME  
25 min



SERVINGS  
3-4

## Made with



**RICE-A-RONI® Stir Fried Rice**