

# Chicken Fried Rice

## Ingredients

- 1 package RICE-A-RONI® Stir Fried Rice
- 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tbsp margarine
- 1 ½ cups water
- 2 beaten eggs
- 1 cup frozen peas (optional)

## How to make it

1. In large skillet, sauté rice-vermicelli mix with 2 tbsp margarine over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 1 ½ cups water, Special Seasonings and 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; bring to a boil.
3. Cover, reduce heat to low and simmer 15-20 min or until water is absorbed.
4. Increase heat to medium; add 2 beaten eggs to skillet. Cook and stir until eggs are set, about 2 min.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	3-4

## Made with



RICE-A-RONI® Stir Fried Rice