



PREP
TIME

15 min

COOK
TIME

30 min

TOTAL
TIME

45 min

SERVINGS

4

Made with

Curried Chicken and Rice

Ingredients

- Optional condiments: Mango chutney, toasted sliced almonds, chopped cilantro, plain yogurt
- 1 lb boneless, skinless chicken thighs or breasts, cut into 3/4-inch pieces
- 1/2 cup thinly sliced carrots
- 1 cup broccoli flowerets
- 1 tsp curry powder
- 1/2 cup golden or dark raisins
- 1 (5.9 oz) package RICE-A-RONI® Chicken & Garlic
- 2 tbsp margarine, butter or spread with no trans fat
- 1/4 tsp ground ginger
- 1/8 tsp cayenne pepper

How to make it

1. In large skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown. Add curry powder, ginger and cayenne pepper; saute 15 seconds.
2. Slowly stir in 2 cups water, chicken, carrots, raisins and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.
3. Add broccoli; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside. Let stand 3 to 5 minutes before serving. Serve with desired condiments.



RICE-A-RONI® Chicken & Garlic