



PREP
TIME

10 min

COOK
TIME

30 min

TOTAL
TIME

40 min

SERVINGS

4

Made with

Easy Chicken and Rice Wraps

Ingredients

- 12 oz boneless, skinless chicken breast, cut into thin strips (about 3 breasts)
- Sour cream, optional
- 1 cup frozen or canned corn, drained
- 1 (16 oz) jar salsa, or 2 cups chopped fresh tomatoes or 1 (14.5 oz) can tomatoes, undrained and chopped
- 2 tbsp margarine, butter or spread with no trans fat
- Shredded cheddar cheese, optional
- 1 cup canned black or red kidney beans, drained and rinsed
- 8 (6-inch) flour tortillas, warmed
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice



RICE-A-RONI® Spanish Rice

How to make it

1. In large skillet, over medium-high heat, melt margarine. Sauté rice-vermicelli mix until vermicelli is golden brown.
2. Slowly stir in 2 cups water, salsa, chicken and Special Seasonings. Bring to a boil. Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender and chicken is no longer pink inside.
3. Stir in beans and corn; let stand 5 minutes before serving. Serve in tortillas with cheese and sour cream, if desired.