

Fajita Skillet Supper

Ingredients

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 1 small onion, cut into thin wedges
- 3/4 lb boneless, skinless chicken breast halves, cut into thin strips
- 1 medium green bell pepper, cut into strips
- 1 clove garlic, pressed
- 1/2 cup (2 oz) shredded Mexican cheese blend
- 1 can (14.5 oz) undrained diced tomatoes
- 2 tbsp margarine, butter or spread with no trans fat
- 1 ¾ cups water

How to make it

1. In large skillet over medium heat, sauté rice-vermicelli mix with 2 tbsp margarine and onion until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 1 ¾ cups water, seasonings and 1 can (14.5 oz) undrained diced tomatoes. Stir in chicken, bell pepper and garlic; bring to a boil.
3. Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender. Sprinkle evenly with cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



RICE-A-RONI® Spanish Rice