

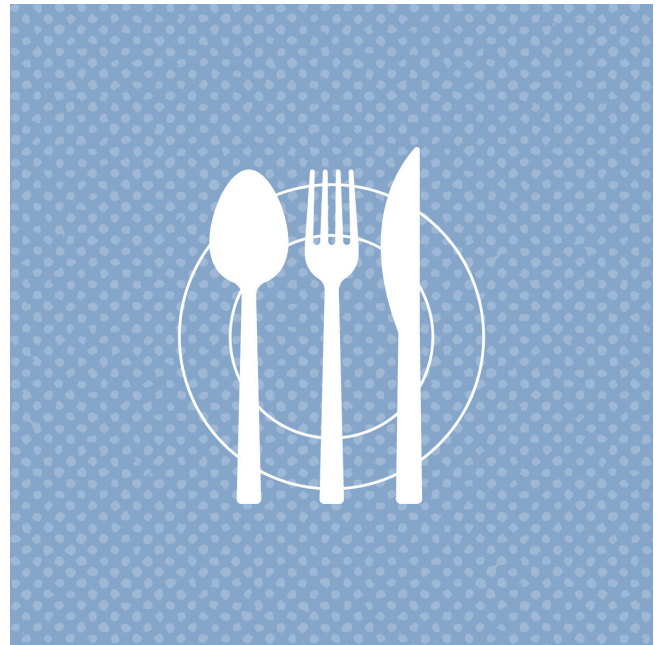
Garden Pilaf With Chicken

Ingredients

- 3 chicken breast, skinless, cut into 1-inch pieces
- 1 tsp paprika
- 4 tsp margarine or butter, divided
- 1 package (6.25 oz) Near East® Chicken Pilaf Mix
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 can (14.5 oz) fat free & reduced sodium chicken broth
- 2 medium zucchini, halved, quartered or 2 cups broccoli florets

How to make it

1. Toss chicken with paprika. In large nonstick skillet, melt 2 tsp margarine. Add chicken; cook 5 minutes, stirring occasionally or until inside is no longer pink. Remove from skillet; set aside.
2. In same skillet, melt remaining 2 tsp margarine. Add onion and garlic; cook 3 minutes, stirring occasionally. Add broth, Near East® rice and contents of spice sack; bring to a boil. Cover; simmer 15 minutes. Stir in reserved chicken and zucchini. Cover and continue to simmer 5 to 8 minutes or until most liquid is absorbed.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	4

Made with



Near East® Chicken Pilaf Mix