



PREP
TIME
5 min

COOK
TIME
30 min

TOTAL
TIME
35 min

SERVINGS
4

Made with

Lemon Garlic Chicken and Rice

Ingredients

- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1/8 tsp ground black pepper
- 2 tbsp margarine, butter or spread with no trans fat, divided
- 2 tsp lemon juice
- 1 medium red and/or green bell pepper, chopped
- 1 (6.9 oz) package RICE-A-RONI® Chicken & Garlic
- 1/2 tsp paprika

How to make it

1. Sprinkle chicken with paprika and black pepper; set aside. In large skillet over medium heat, melt 1 tbsp margarine. Add chicken; cook 2 minutes on each side. Remove from skillet; set aside.
2. In same skillet over medium heat, sauté rice-vermicelli mix with remaining 1 tbsp margarine until vermicelli is golden brown.
3. Slowly stir in 2 cups water, lemon juice and Special Seasonings; bring to a boil. Place chicken over rice. Reduce heat to low. Cover; simmer 15 minutes.
4. Stir in bell pepper. Cover; cook 5 more minutes or until rice is tender and chicken is no longer pink inside.



RICE-A-RONI® Chicken & Garlic