



PREP
TIME

15 min

COOK
TIME

20 min

TOTAL
TIME

35 min

SERVINGS

4

Made with

Maple Glazed Chicken and Pears

Ingredients

- 1 tbsp butter
- 1 ripe pear, peeled, cored and cut into 8 slices
- 4 boneless, skinless chicken breast halves
- 1 box (6.9 oz) RICE-A-RONI® Chicken
- 3/4 cup chopped green onion tops
- 1/4 cup toasted slivered almonds
- 1/4 cup Original Syrup
- 1/4 cup fresh lime juice
- 1/4 cup light brown sugar
- 1 tbsp soy sauce
- 1 ¼ tsp curry powder
- 1 ½ tsp cornstarch



RICE-A-RONI® Chicken

How to make it

1. In a medium non-stick skillet melt 1-tsp butter. Heat to medium hot; add pear slices Cook about 2 minutes per side. Remove and set aside.
2. Heat remaining butter. Add chicken breast and cook one side 3-4 minutes or till golden brown; meanwhile combine all glaze ingredients. Turn chicken and pour glaze over.
3. Continue to simmer chicken, turning occasionally another 5-7 minutes or until done. Return pears to skillet to warm. Toss in Rice-A-Roni® with green onion tops and toasted almonds. Place rice, chicken and pears on platter. Drizzle chicken with excess glaze. Serve immediately.