



PREP
TIME
5 min

COOK
TIME
25 min

TOTAL
TIME
30 min

SERVINGS
5

Made with

Mediterranean Lemon Chicken

Ingredients

- 5 skinless, boneless chicken breast halves
- 1 tsp paprika
- Salt and pepper (optional)
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cloves garlic, minced
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 2 tbsp lemon juice
- 1 cup chopped red or green bell pepper
- 1/2 tsp grated lemon peel

How to make it

1. Sprinkle chicken with paprika and salt and pepper, if desired. In large skillet, heat margarine over high heat. Add chicken and garlic; cook 2 minutes on each side or until browned.
2. Remove from skillet and set aside, reserving drippings. Keep warm.
3. In same skillet, sauté rice-vermicelli in reserved drippings over medium heat until vermicelli is golden brown; add lemon juice with 2 ¼ cups hot water and contents of seasoning packet. Bring to a boil. Cover; reduce heat. Simmer 10 minutes.
4. Stir in red pepper and lemon peel. Top rice with chicken. Cover; continue to simmer 10 minutes or until liquid is absorbed, rice is tender and chicken is cooked through.



RICE-A-RONI® Chicken