

# Moroccan Chicken & Rice Salad

## Ingredients

- 1 package (6.6 oz) Near East Rice Pilaf Mix - Toasted Almond
- 12 oz boneless, skinless chicken breast halves (about 3), cut into 1/2-inch pieces
- 3 tbsp lemon juice
- 2 tbsp honey
- 1/2 tsp ground cumin
- 1/4 tsp cinnamon
- 1/4 tsp cayenne pepper
- 2 cups seedless red or green grapes, halved
- 1/2 cup sliced celery

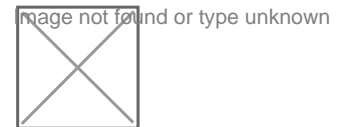
## How to make it

1. Prepare rice pilaf mix according to package directions, except stir in chicken when adding rice. Cool 10 minutes.
2. Meanwhile, in small bowl, combine lemon juice, honey, cumin, cinnamon and cayenne pepper; mix well.
3. Toss cooked rice with lemon juice mixture, grapes and celery.
4. Refrigerate at least 2 hours before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

## Made with



**Near East Rice Pilaf Mix - Toasted Almond**