

Orange Ginger Stir Fry

Ingredients

- 1 6.9 oz package Rice-A-Roni® Chicken Flavor Lower Sodium
- 1 cup orange juice
- 3/4 lb boneless, skinless chicken breast halves (about 3), cut into thin strips
- 2 cloves garlic, minced
- 1/4 tsp ground ginger
- Dash red pepper flakes (optional)
- 1 ½ cups julienne cut carrots or 3 cups broccoli flowerets
- 1 tbsp margarine, butter or spread with no trans fat
- 1 ½ cups water

How to make it

1. Combine rice-vermicelli mix and 1 tbsp margarine in large skillet. Sauté over medium heat, stirring frequently until vermicelli is golden brown.
2. Stir in 1 ½ cups water, orange juice, contents of seasoning packet, chicken, garlic, ginger and red pepper flakes; bring to a boil.
3. Cover; reduce heat. Simmer 10 minutes; stir in carrots or broccoli. Cover; simmer 5 to 10 minutes or until liquid is absorbed and rice is tender.
4. Stir before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with



Rice-A-Roni® Chicken Flavor Lower Sodium