



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with

Philly-Style Provolone Chicken

Ingredients

- 1 6.9 oz package RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 1 lb chicken tenders, or boneless chicken breasts cut into strips
- 2 tbsp dried parsley
- 1 clove garlic, minced
- 1 green pepper cut into strips
- 8 oz sliced fresh mushrooms
- 8 oz sliced Provolone cheese, cut into strips and divided

How to make it

1. SAUTE rice-vermicelli mix with margarine in large skillet on medium heat until vermicelli is golden brown.
2. STIR in peppers, mushrooms and one-third cheese strips. Cover; simmer 10 minutes or until rice is tender and chicken is no longer pink inside. Top with remaining Provolone cheese. Cover; let stand 3 minutes to melt cheese.
3. SLOWLY add 2 cups water and Special Seasonings. Bring to a boil on high heat. Sprinkle chicken tenders with parsley and garlic. Place chicken on rice. Cover; reduce heat to low. Simmer 10 minutes.



RICE-A-RONI® Chicken