



PREP  
TIME

10 min

COOK  
TIME

40 min

TOTAL  
TIME

50 min

SERVINGS

6

Made with

# Pico De Gallo Guacamole Chowder

## Ingredients

- 1 lb boneless, skinless chicken breasts, cut into 1/2 inch pieces
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1/2 tsp cumin powder
- 3 tbsp olive oil, divided
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 2 (14.5 oz) cans chicken broth
- 1 ½ cups prepared medium salsa
- 1 cup frozen or canned corn, drained
- 1 (14.5 oz) can diced tomatoes, undrained
- 2 large avocados, peeled, seeded and cubed
- 1/4 cup fresh lime juice
- 1/2 cup chopped fresh cilantro

### Garnish

- 1 cup tortilla chips
- 2 green onions, thinly sliced
- 1 tbsp grated lime peel

## How to make it

1. In large saucepan, sauté chicken, onion, garlic and cumin powder in 2 tbsp olive oil, over medium-high heat, 5 minutes or until chicken is browned. Remove from saucepan. Set aside.
2. In same saucepan, sauté rice-vermicelli mix with remaining 2 tbsp oil until vermicelli is golden brown. Add chicken mixture, broth, salsa, corn, tomatoes and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 20 minutes or until rice is tender.



RICE-A-RONI® Spanish Rice

3. Toss avocado cubes with lime juice and cilantro. Add to chowder. Serve with tortilla chips, sliced green onion and grated lime peel.