



PREP
TIME
15 min

COOK
TIME
35 min

TOTAL
TIME
50 min

SERVINGS
6

Made with

Roasted Ratatouille with Chicken and Rice

Ingredients

- 4 Roma tomatoes, coarsely chopped
- 1 small unpeeled eggplant, cubed
- 1 medium red bell pepper, seeded, cut in 1-inch pieces
- 1 large unpeeled zucchini, cut in 1/4 -inch slices
- 4 garlic cloves, minced
- 3 tbsp olive oil
- 1 tsp salt
- 1/4 tsp coarsely cracked black pepper
- 2 tbsp margarine, butter or spread with no trans fat
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 2 cups chicken broth
- 1 ½ lbs skinned, boned chicken breast, cut into thin strips
- 3 tbsp crumbled Feta cheese

How to make it

1. Preheat oven to 425°F. In a large bowl, toss vegetables, garlic, oil, salt and pepper. Place in single layer on large roasting pan; bake 30-35 minutes, until vegetables are tender and golden.
2. Meanwhile, in a large frying pan on medium heat, melt margarine; saute rice-vermicelli mixture until vermicelli is golden. Stir in broth, chicken and Special Seasonings packet and bring to a boil.
3. Reduce heat to low, cover and simmer until rice is tender and chicken is cooked through, 15-20 minutes.
4. Spoon roasted vegetables into center of serving platter; spoon rice-chicken mixture around edges. Drizzle any juices from pan over



RICE-A-RONI® Chicken

top and sprinkle with cheese.