



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	30 min	35 min	4

Made with

Salsa Chicken and Rice Skillet

Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup salsa
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 cup frozen or canned corn, drained
- 1 cup (4 oz) shredded cheddar cheese
- 1 medium tomato, chopped (optional)

How to make it

1. In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.
2. Slowly stir in 2 cups water, chicken, salsa and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 15 minutes.
3. Stir in corn. Cover; simmer 5 minutes or until rice is tender and chicken is no longer pink inside. Top with cheese and tomato, if desired. Cover; let stand 5 minutes for cheese to melt.



RICE-A-RONI® Chicken