

# Savory Risotto With Chicken

## Ingredients

- 1 box RICE-A-RONI® Chicken
- 2 tbsp vegetable oil
- 1 small yellow onion; chopped
- 1 cup frozen sweet corn
- 1 orange bell pepper; diced
- 1/2 cup half & half
- 2 tbsp Parmesan cheese; shredded
- 1 tbsp parsley; rough chopped
- 1/4 tsp salt; kosher
- 1/4 tsp black pepper; ground
- 1 grilled chicken breast; sliced
- 1 tbsp parsley; chopped

## How to make it

1. Make Rice-A-Roni® Chicken according to package instructions.
2. While rice is cooking, heat a saucepan over medium-high heat and add oil.
3. Once oil is hot, add onion, corn, and bell pepper. Cook until tender and slightly browned, about 5 minutes. Remove from heat and set aside.
4. Once Rice-A-Roni® is ready, remove from heat and add the reserved, cooked vegetables.
5. Add half & half, Parmesan cheese, parsley, salt, and black pepper and mix well to combine.
6. Portion into individual bowls and top evenly with cooked, grilled chicken slices.
7. Sprinkle with chopped parsley to garnish, then serve!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
-	-	-	4

## Made with



RICE-A-RONI® Chicken