

# South of the Border Chicken Rice

## Ingredients

- 1 package (6.75 oz) Near East® Spanish Rice Pilaf Mix
- 1 tbsp olive oil
- 1 small onion, cut in wedges
- 2 cups chicken strips, cooked
- 1 cup canned tomatoes, diced
- 1 tsp ground cumin
- 1/8 tsp turmeric
- 1/8 tsp cayenne pepper or red pepper flakes
- 1 red or green bell pepper, sliced

## How to make it

1. Prepare Near East® rice according to package directions.
2. Meanwhile, in large skillet, heat oil and cook onion wedges for 3 to 4 minutes or until tender. Add chicken strips, diced tomatoes, cumin, turmeric and cayenne pepper. Bring to a boil and simmer for 8 to 10 minutes.
3. Stir in bell peppers and serve over prepared rice. Serve with tortillas and top with guacamole and chopped tomatoes, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
8 min	20 min	28 min	4

## Made with



Near East® Spanish Rice Pilaf Mix