



PREP
TIME
5 min

COOK
TIME
25 min

TOTAL
TIME
30 min

SERVINGS
4

Made with

Turkey Pilaf with Cooked Chicken

Ingredients

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine, butter or spread with no trans fat
- 1/2 cup chopped onion
- 1/4 cup slivered almonds
- 1 cup thinly sliced celery
- 1/4 cup sweetened dried cranberries
- 2 cups chopped cooked chicken
- 2 cups water

How to make it

1. In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and almonds. Sauté over medium heat until pasta is golden brown, stirring frequently.
2. Slowly stir in 2 cups water and Special Seasonings; bring to a boil.
3. Cover and reduce heat. Simmer 12 minutes. Stir in celery and cranberries. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender and celery is crisp-tender. Add chicken; cook and stir until heated through.



RICE-A-RONI® Rice Pilaf