



PREP  
TIME

15 min

COOK  
TIME

35 min

TOTAL  
TIME

50 min

SERVINGS

4

Made with

# Warm Chicken Caesar Salad

## Ingredients

- 1 (4.3 oz) package RICE A RONI® Long Grain & Wild Rice
- 1/2 cup shredded Parmesan cheese
- 1 tbsp margarine, butter or spread with no trans fat
- 2 cloves garlic, minced
- 1/3 cup creamy Caesar salad dressing
- 4 cups chopped romaine lettuce
- Croutons (optional)
- 12 oz boneless, skinless chicken breasts, cut into 1-inch pieces

## How to make it

1. In large saucepan over medium-high heat, melt margarine. Add chicken and garlic; saute 3 minutes or until chicken is no longer pink inside.
2. Slowly stir in 1 ½ cups water, rice mix and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 25 to 30 minutes or until white rice is tender.
3. Stir in dressing; let cool 10 minutes. Arrange lettuce on serving platter. Top with rice mixture. Sprinkle with cheese and croutons, if desired.



RICE A RONI® Long Grain & Wild Rice