

Easy Chicken and Rice Wraps

Wrap tonight's dinner up.

INGREDIENTS

12 oz boneless, skinless chicken breast, cut into thin strips (about 3 breasts)

Sour cream, optional

1 cup frozen or canned corn, drained

1 (16 oz) jar salsa, or 2 cups chopped fresh tomatoes or 1 (14.5 oz) can tomatoes, undrained and chopped

2 tbsp margarine, butter or spread with no trans fat

Shredded cheddar cheese, optional

1 cup canned black or red kidney beans, drained and rinsed

8 (6-inch) flour tortillas, warmed

1 (6.8 oz) package RICE-A-RONI® Spanish Rice

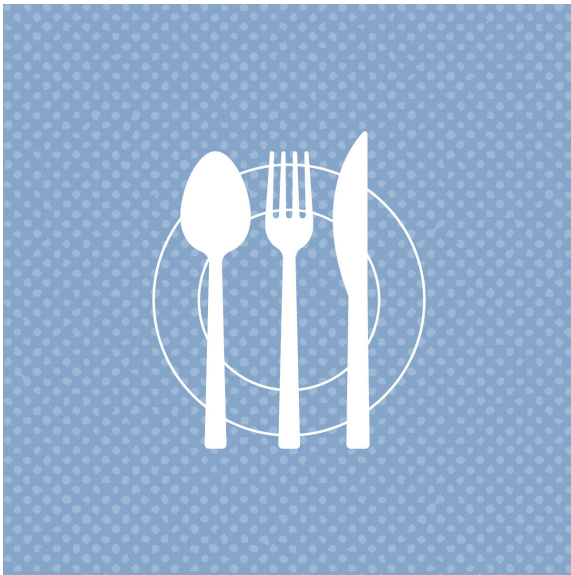
HOW TO MAKE

DIRECTIONS

In large skillet, over medium-high heat, melt margarine. Sauté rice-vermicelli mix until vermicelli is golden brown.

Slowly stir in 2 cups water, salsa, chicken and Special Seasonings. Bring to a boil. Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender and chicken is no longer pink inside.

Stir in beans and corn; let stand 5 minutes before serving. Serve in tortillas with cheese and sour cream, if desired.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

