



Chicken Fried Rice with Snow Peas

Whip up a quick and satisfying meal with this Chicken Fried Rice with Snow Peas, where tender chicken, crunchy snow peas, and fluffy rice are wok-tossed to perfection in a symphony of savory flavors that will leave your taste buds singing!

INGREDIENTS

- 1 pkg RICE-A-RONI® Stir Fried Rice
- 2 tbsp margarine or butter
- 1 ½ cups water
- 1 lb boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 cup frozen peas or fresh snow peas
- 2 eggs, lightly beaten



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
3-4

PRODUCT



HOW TO MAKE

DIRECTIONS

In large skillet, sauté rice-vermicelli mix with margarine over medium heat until vermicelli is golden brown, stirring frequently.

Stir in water, seasoning mix and chicken; bring to a boil. Reduce heat to low and cover. Simmer 10 min; add peas. Simmer additional 5 min or until water is absorbed.

Increase heat to medium; add eggs to skillet. Cook and stir until eggs are set, about 2 min.