



PREP  
TIME

5<sub>min</sub>



COOK  
TIME

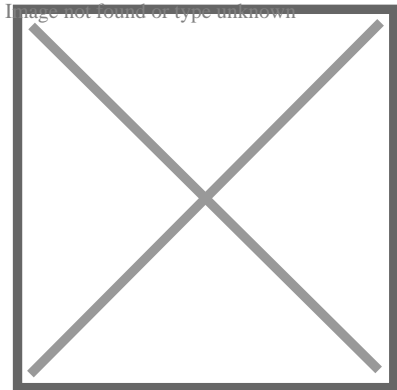
20<sub>min</sub>



SERVES

4

## PRODUCT



# Orange Ginger Stir Fry

Experience a symphony of flavors with Orange Ginger Stir-Fry, featuring succulent meat marinated in a zesty orange and ginger sauce, combined with crisp vegetables for a refreshing and aromatic dish.

## INGREDIENTS

**1 6.9 oz package** Rice-A-Roni® Chicken Flavor Lower Sodium

**1 cup** orange juice

**3/4 lb** boneless, skinless chicken breast halves (about 3), cut into thin strips

**2 cloves** garlic, minced

**1/4 tsp** ground ginger

Dash red pepper flakes (optional)

**1 ½ cups** julienne cut carrots or 3 cups broccoli flowerets

**1 tbsp** margarine, butter or spread with no trans fat

**1 ½ cups** water

## HOW TO MAKE

### DIRECTIONS

Combine rice-vermicelli mix and 1 tbsp margarine in large skillet. Sauté over medium heat, stirring frequently until vermicelli is golden brown.

Stir in 1 ½ cups water, orange juice, contents of seasoning packet, chicken, garlic, ginger and red pepper flakes; bring to a boil.

Cover; reduce heat. Simmer 10 minutes; stir in carrots or broccoli. Cover; simmer 5 to 10 minutes or until liquid is absorbed and rice is tender.

Stir before serving.