



PREP  
TIME

5min



COOK  
TIME

25min



SERVES

4

# Middle Eastern Cooked Chicken

Experience the rich flavors of Middle Eastern cooked chicken, featuring tender chicken infused with aromatic spices and herbs for a satisfying culinary journey.

## INGREDIENTS

- 1 package (7.2 oz)** RICE-A-RONI® Rice Pilaf
- 2 tbsp** margarine, butter or spread with no trans fat
- 1** garlic clove, minced or pressed
- 2 cups** chopped cooked chicken
- 1** medium zucchini, cut into 3/4-inch chunks
- 1/2 cup** carrot slices
- 1/2 cup** chopped onion
- 1/4 cup** chopped red bell pepper
- 1 tsp** curry powder
- 1/4 cup** raisins (optional)
- Plain yogurt (optional)
- 2 cups** water

## HOW TO MAKE

### DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and garlic. Sauté over medium heat until pasta is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in chicken, zucchini, carrots, bell pepper, curry powder and raisins, if desired. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender and vegetables are crisp-tender. Serve with yogurt, if desired.

## PRODUCT

