

Chili Skillet with Ground Chicken

A hearty chili skillet recipe featuring lean ground chicken, aromatic spices, and hearty beans, offering a lighter yet flavorful twist on a classic comfort dish.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 medium green bell pepper, chopped or 1 can (4 oz) chopped green chilies, undrained
- 1/2 cup chopped onion
- 2 garlic cloves, minced or pressed
- 1 tbsp chili powder
- 1 tsp ground cumin
- 1 can (15 oz) kidney or black beans, rinsed and drained
- 3/4 lb ground chicken, cooked and drained
- Chopped cilantro (optional)



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

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

Slowly stir in 2 cups water, Special Seasonings, tomatoes, bell pepper, onion, garlic, chili powder and cumin; bring to a boil.

Cover and reduce heat. Simmer 15 minutes. Stir in cooked chicken and beans. Return to a simmer. Cover and simmer 3 to 5 minutes or until rice is tender. Serve with cilantro, if desired.