

# Fajita Skillet with Southwest-Style Chicken

Experience the bold flavors of Fajita Skillet with Southwest-Style Chicken, blending tender chicken seasoned with southwestern spices, vibrant bell peppers, onions, and zesty salsa for a mouthwatering Tex-Mex fusion.

## INGREDIENTS

- 1 package (6.9 oz) RICE-A-RONI® Chicken**
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 ½ cups** water
- 6 oz** southwestern style cooked chicken breast strips (about 1 ½ cups)
- 1** medium green or red bell pepper, cut into thin strips
- 1** small onion, cut in thin wedges
- 2** garlic cloves, minced or pressed
- ¾ cup** salsa
- ½ cup** shredded cheddar cheese or Mexican cheese blend
- Sour cream (optional)

## HOW TO MAKE

### DIRECTIONS

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

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 10 minutes. Stir in chicken, bell pepper, onion and garlic. Return to a simmer. Cover and simmer 10 minutes. Add salsa; cook and stir until heated through. Sprinkle with cheese. Serve with sour cream, if desired.



PREP  
TIME

5 min



COOK  
TIME

20 min



SERVES

4

## PRODUCT

