

Thai-Style Chopped Cooked Chicken

Experience the vibrant flavors of Thailand with this Thai-style chopped cooked chicken recipe, featuring tender chicken cooked in a fragrant blend of Thai spices and herbs for a mouthwatering dish bursting with exotic taste.

INGREDIENTS

- 1 package (6.9 oz) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 2 cups chopped cooked chicken
- 1 garlic clove, minced or pressed
- 1 ½ cups fresh or frozen pea pods
- 1/2 cup red pepper strips, cut into 2-inch pieces
- 3 tbsp creamy peanut butter
- 2 tbsp soy sauce
- 1/8 tsp red pepper flakes (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 12 minutes. Stir in chicken, pea pods, bell pepper, garlic, peanut butter, soy sauce and red pepper flakes, if desired. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

4

PRODUCT

