



PREP
TIME

5min



COOK
TIME

25min



SERVES

4

Sweet and Sour Chicken Nuggets

Enjoy a tantalizing twist on a classic with these sweet and sour chicken nuggets, featuring crispy, golden-brown chicken nuggets coated in a tangy-sweet sauce for a flavor-packed delight.

INGREDIENTS

1 (6.2 oz) package RICE-A-RONI® Stir Fried Rice

2 tbsp margarine, butter or spread with no trans fat

2 cups water

1 medium green or red bell pepper, cut into 1-inch pieces

1 cup fresh or frozen sugar snap peas

1 garlic clove, minced or pressed

15 cooked chicken nuggets, cut into fourths*

1 medium tomato, cut into thin wedges

3/4 cup prepared sweet & sour sauce or teriyaki sauce

1 can (8 oz) pineapple chunks, drained (optional)

PRODUCT



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 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in bell pepper, sugar snap peas.