

Mediterranean Lemon Chicken

Savor the vibrant flavors of the Mediterranean with this zesty lemon chicken dish, featuring succulent chicken marinated in citrusy goodness and aromatic herbs for a refreshing and wholesome meal.

INGREDIENTS

5 skinless, boneless chicken breast halves

1 **tsp** paprika

Salt and pepper (optional)

2 **tbsp** margarine, butter or spread with no trans fat

2 **cloves** garlic, minced

1 (6.9 oz) **package** RICE-A-RONI® Chicken

2 **tbsp** lemon juice

1 **cup** chopped red or green bell pepper

1/2 **tsp** grated lemon peel

HOW TO MAKE

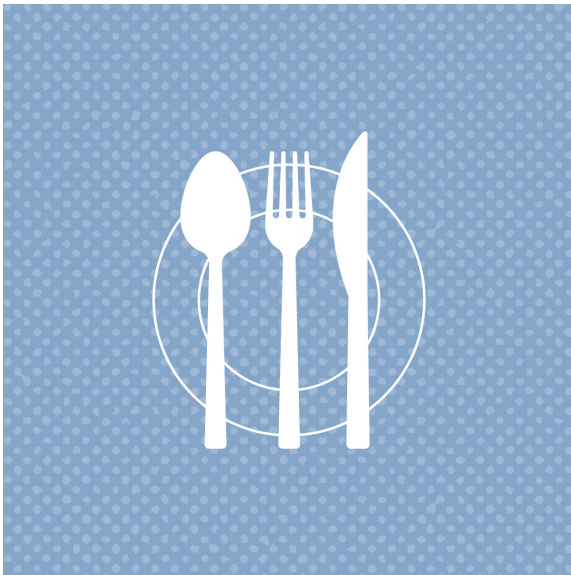
DIRECTIONS

Sprinkle chicken with paprika and salt and pepper, if desired. In large skillet, heat margarine over high heat. Add chicken and garlic; cook 2 minutes on each side or until browned.

Remove from skillet and set aside, reserving drippings. Keep warm.

In same skillet, sauté rice-vermicelli in reserved drippings over medium heat until vermicelli is golden brown; add lemon juice with 2 ¼ cups hot water and contents of seasoning packet. Bring to a boil. Cover; reduce heat. Simmer 10 minutes.

Stir in red pepper and lemon peel. Top rice with chicken. Cover; continue to simmer 10 minutes or until liquid is absorbed, rice is tender and chicken is cooked through.



PREP
TIME

5min



COOK
TIME

25min



SERVES

5

PRODUCT

