

# Mexican Chicken and Rice Wraps

Savor the vibrant flavors of Mexico with these tantalizing chicken and rice wraps, featuring tender chicken, fluffy rice, and a medley of Mexican-inspired ingredients, wrapped in a warm tortilla for a deliciously satisfying meal.

## INGREDIENTS

**1 package** taco seasoning

Optional garnish: 1 green onion, diced

**4 tbsp** margarine, butter or spread with no trans fat, divided

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

**2 cups** water

**4** boneless, skinless chicken breasts or thighs, cut into 1" chunks

**1 cup** sour cream (2 tbsp reserved)

**1 cup** shredded cheddar or jack cheese

**1 package (10)** flour tortillas

## HOW TO MAKE

### DIRECTIONS

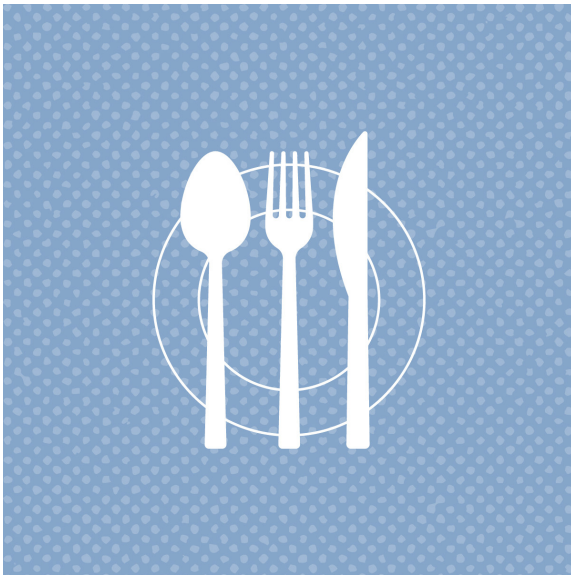
Prepare Rice-A-Roni® as directed, using 2 tbsp margarine and 2 cups water.

While rice-pasta mix is cooking, in separate skillet, sauté chicken for 5 minutes in remaining 2 tbsp margarine.

Add 1/2 cup water and taco seasoning to chicken, heat additional 10 minutes.

Spread tortilla with sour cream, top with chicken mixture and cheese. Roll burrito-style. Serve on plate with reserved sour cream, cheese and optional garnish if desired.

Transfer chicken and sauce to same pan rice is in for last 5 minutes of rice cooking.



PREP  
TIME

10min



COOK  
TIME

20min



SERVES

4

## PRODUCT

