

Lemon Garlic Chicken and Rice

Savor the zesty goodness of Lemon Garlic Chicken and Rice, combining tender chicken, fragrant garlic, and tangy lemon for a refreshing and flavorful meal that's both comforting and satisfying.

INGREDIENTS

- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1/8 tsp ground black pepper
- 2 tbsp margarine, butter or spread with no trans fat, divided
- 2 tsp lemon juice
- 1 medium red and/or green bell pepper, chopped
- 1 (6.9 oz) package RICE-A-RONI® Chicken & Garlic
- 1/2 tsp paprika

HOW TO MAKE

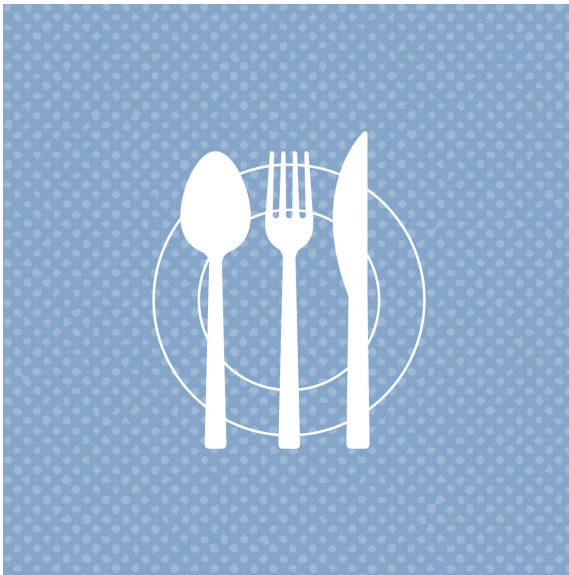
DIRECTIONS

Sprinkle chicken with paprika and black pepper; set aside. In large skillet over medium heat, melt 1 tbsp margarine. Add chicken; cook 2 minutes on each side. Remove from skillet; set aside.

In same skillet over medium heat, sauté rice-vermicelli mix with remaining 1 tbsp margarine until vermicelli is golden brown.

Slowly stir in 2 cups water, lemon juice and Special Seasonings; bring to a boil. Place chicken over rice. Reduce heat to low. Cover; simmer 15 minutes.

Stir in bell pepper. Cover; cook 5 more minutes or until rice is tender and chicken is no longer pink inside.



PREP
TIME

5min



COOK
TIME

30min



SERVES

4

PRODUCT

