

Harvest Apple Chicken and Rice

Embrace the flavors of fall with Harvest Apple Chicken and Rice, a delightful dish combining tender chicken, sweet apples, and aromatic spices with fluffy rice for a comforting and delicious meal.

INGREDIENTS

- 1/4 cup dried cranberries or raisins
- 1 cup apple juice
- 1 medium apple, chopped (about 1 cup)
- 1 cup sliced mushrooms
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1/2 cup chopped onion
- 2 tbsp margarine, butter or spread with no trans fat, divided

HOW TO MAKE

DIRECTIONS

In a large skillet over medium-high heat, melt 1 tbsp margarine. Add chicken; cook 2 minutes per side or until brown. Remove from skillet; set aside.

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

Slowly stir in 1 1/4 cups water, apple juice, apple, mushrooms, onion and cranberries; bring to a boil. Place chicken on rice. Reduce heat to medium-low. Cover; simmer 15 to 20 minutes or until chicken is no longer pink inside and rice is tender. Let stand 5 minutes before serving.



PREP
TIME
10min



COOK
TIME
35min



SERVES
4

PRODUCT

