

Creamy Skillet Baked Chicken and Rice

Delight in the comforting flavors of creamy skillet-baked chicken and rice, a one-pan wonder that combines tender chicken, fluffy rice, and a luscious cream sauce for a satisfying and effortless meal.

INGREDIENTS

- 1 (6.9 oz package) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 1 lb boneless, skinless chicken breasts, cut into 3/4 inch chunks
- 1 (10.75 oz) can cream of chicken soup
- 3 tbsp white cooking wine
- 2 cups broccoli florets
- 1 cup shredded Swiss cheese
- 1/2 cup seasoned breadcrumbs

HOW TO MAKE

DIRECTIONS

Preheat oven to 400°F.

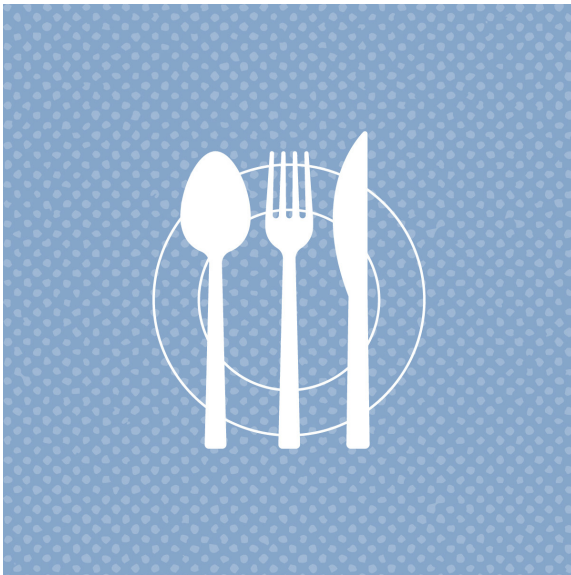
Combine rice-pasta mix, chicken and margarine in large, oven proof skillet*. Sauté until pasta is golden brown and chicken is no longer pink inside.

Add 2 1/2 cups water, special seasonings, wine and cream of chicken soup. Stir well until soup is blended. Bring to a boil. Lower heat, cover and simmer for 10 minutes.

Add broccoli to skillet. Cover and simmer 10 more minutes or until rice is tender.

Sprinkle Swiss cheese over rice, chicken and soup mixture. Top with breadcrumbs. Bake uncovered in skillet, in 400°F oven for 10 minutes.

*To ovenproof a standard skillet, cover handle completely with two layers of aluminum foil.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

