

# Salsa Chicken and Rice Skillet

Experience a burst of flavor with Salsa Chicken and Rice Skillet, featuring tender chicken cooked with vibrant salsa and spices, all combined with fluffy rice for a quick, easy, and satisfying one-pan meal.

## INGREDIENTS

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

**1 cup** salsa

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

**1 lb** boneless, skinless chicken breasts, cut into 1-inch pieces

**1 cup** frozen or canned corn, drained

**1 cup (4 oz)** shredded cheddar cheese

**1** medium tomato, chopped (optional)

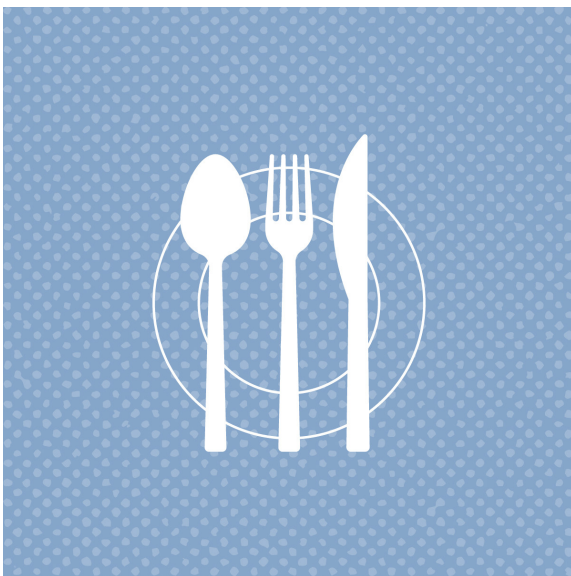
## HOW TO MAKE

### DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 cups water, chicken, salsa and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 15 minutes.

Stir in corn. Cover; simmer 5 minutes or until rice is tender and chicken is no longer pink inside. Top with cheese and tomato, if desired. Cover; let stand 5 minutes for cheese to melt.



PREP  
TIME

5min



COOK  
TIME

30min



SERVES

4

## PRODUCT

