

# School Night Chicken Rice Taco Toss

Streamline your evenings with this school-night chicken rice taco toss, a quick and flavorful dish combining tender chicken, rice, and vibrant taco flavors for an easy yet satisfying meal.

## INGREDIENTS

- 2 cups tortilla chips, coarsely broken
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup frozen or canned corn, drained
- 4 cups shredded lettuce
- 1 lb boneless, skinless chicken breasts, chopped
- 1/2 cup (2 oz) shredded Cheddar cheese
- 1 (16 oz) jar salsa
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 1 medium tomato, chopped

## HOW TO MAKE

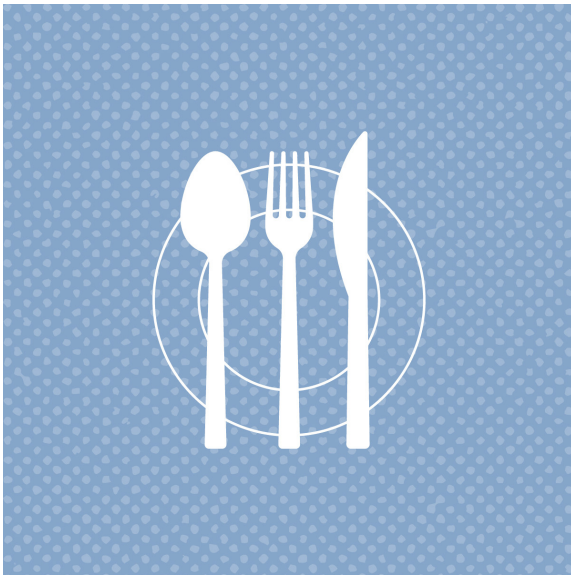
### DIRECTIONS

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

Slowly stir in 2 cups water, salsa, chicken and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in corn. Cover; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside.

Arrange lettuce on a large serving platter. Top with chicken-rice mixture. Sprinkle with cheese and tortilla chips. Garnish with tomato.



PREP  
TIME  
10min



COOK  
TIME  
30min



SERVES  
6

## PRODUCT

