



PREP
TIME
10_{min}



COOK
TIME
30_{min}



SERVES
4

Chicken Black Bean Paella

This dish is so easy to prepare that it will leave you plenty of time with your company.

INGREDIENTS

1 medium tomato, seeded, chopped

3/4 **tsp** ground turmeric

1 1/2 **cups** frozen peas

3/4 **lb** boneless, skinless chicken breast (about 3 halves) or boneless pork loin, cut into thin strips

1 (7.2 **oz**) **package** RICE-A-RONI® Rice Pilaf

1 **cup** chopped onion

2 **cloves** garlic, minced

1/8 **tsp** hot pepper sauce

1 (15 **oz**) **can** black beans, drained, rinsed

HOW TO MAKE

DIRECTIONS

In large skillet, sauté rice-pasta mix as the package directs.

Stir in 2 cups water, chicken, onion, garlic, turmeric, hot pepper sauce and Special Seasonings; bring to a boil over high heat.

Cover; reduce heat to low. Simmer 8 minutes.

Stir in beans and peas. Cover; simmer 7 to 10 minutes or until most of liquid is absorbed. Stir in tomato.

PRODUCT

