

Cha Cha Chicken and Rice-A-Roni® Salad

Experience a flavorful fiesta with this Cha-Cha Chicken and Rice-A-Roni® salad, featuring tender chicken, zesty jalapeños, creamy avocado, and crunchy sunflower seeds, tossed with RICE-A-RONI® Chicken & Garlic for a vibrant and satisfying dish.

INGREDIENTS

- Salt and freshly ground black pepper, as desired
- 2 fresh chicken breast halves, boned and skinned
- 1/2 cup chopped mild onion
- 1/4 cup chopped fresh cilantro, lightly packed
- 2 tbsp olive oil
- 1/4 tsp ground allspice
- 1 (5.9 oz) package RICE-A-RONI® Chicken & Garlic
- Jalapeño peppers, seeded and chopped
- 2 tbsp orange marmalade
- 1 avocado, peeled, seeded and chopped
- 1 mango, peeled, seeded and chopped
- 1/4 cup shelled sunflower seed kernels
- Crisp salad greens
- 1 tbsp cooking oil
- 1/3 cup red wine vinegar
- 1/2 cup chopped red bell pepper

HOW TO MAKE

DIRECTIONS

Prepare RICE-A-RONI® as package directs, substituting oil for margarine. Cool for 10-15 minutes.

Meanwhile, heat cooking oil in a large nonstick skillet; add chicken breasts, cooking for 5 minutes on each side or until golden brown and done. Remove to a cutting board; let rest for 5 minutes before cutting into bite-sized pieces.

In a large mixing bowl toss together gently the cooled RICE-A-RONI®, cooked chicken, onion, bell pepper, cilantro, and jalapeño peppers.

Whisk together vinegar, oil, marmalade, allspice, salt and pepper, blending well. Add to RICE-A-RONI® mixture, tossing gently to coat thoroughly.

Add avocado, mango and sunflower seed kernels just before serving, tossing gently until well blended. Divide among 4 serving plates, serving over crisp salad greens.



PREP
TIME

15min



COOK
TIME

20min



SERVES

4

PRODUCT

