

Oriental Chicken & Rice

Indulge in a savory fusion of tender chicken, aromatic rice, and vibrant oriental flavors in this delightful one-bowl wonder.

INGREDIENTS

- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 (16 oz) **package** frozen Oriental-style mixed vegetables
- 1 (6.9 oz) **package** RICE-A-RONI® Chicken
- 1 **lb** boneless, skinless chicken breasts, cut into thin strips
- 1/4 **cup** teriyaki sauce
- 1/2 **tsp** ground ginger

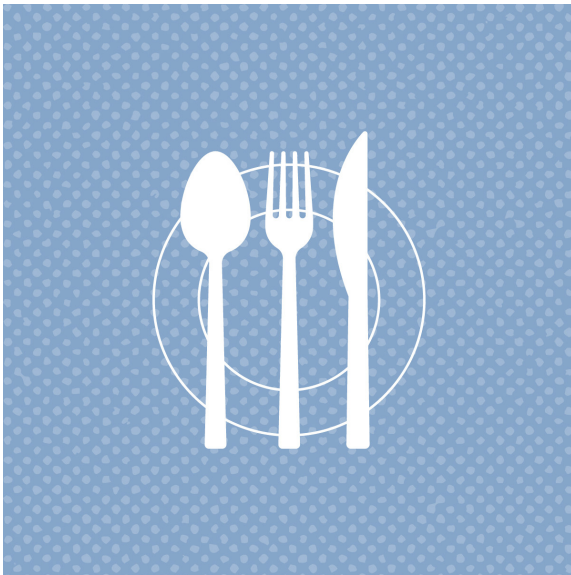
HOW TO MAKE

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, teriyaki sauce, ginger and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in vegetables. Cover; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside. Let stand 3 minutes.



PREP
TIME

5min



COOK
TIME

25min



SERVES

4

PRODUCT

