

Pico De Gallo Guacamole Chowder

1999 Recipe Contest Runner Up.

INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cut into 1/2 inch pieces
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1/2 tsp cumin powder
- 3 tbsp olive oil, divided
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 2 (14.5 oz) cans chicken broth
- 1 1/2 cups prepared medium salsa
- 1 cup frozen or canned corn, drained
- 1 (14.5 oz) can diced tomatoes, undrained
- 2 large avocados, peeled, seeded and cubed
- 1/4 cup fresh lime juice
- 1/2 cup chopped fresh cilantro
- [title]Garnish
- 1 cup tortilla chips
- 2 green onions, thinly sliced
- 1 tbsp grated lime peel

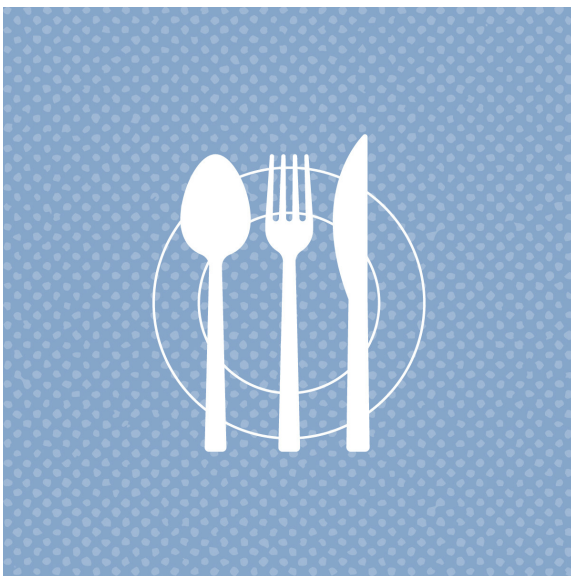
HOW TO MAKE

DIRECTIONS

In large saucepan, sauté chicken, onion, garlic and cumin powder in 2 tbsp olive oil, over medium-high heat, 5 minutes or until chicken is browned. Remove from saucepan. Set aside.

In same saucepan, sauté rice-vermicelli mix with remaining 2 tbsp oil until vermicelli is golden brown. Add chicken mixture, broth, salsa, corn, tomatoes and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 20 minutes or until rice is tender.

Toss avocado cubes with lime juice and cilantro. Add to chowder. Serve with tortilla chips, sliced green onion and grated lime peel.



PREP
TIME
10min



COOK
TIME
40min



SERVES
6

PRODUCT

