

Philly-Style Provolone Chicken

Cheesy dinner all in one skillet!

INGREDIENTS

- 1 **6.9 oz package** RICE-A-RONI® Chicken
- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 **lb** chicken tenders, or boneless chicken breasts cut into strips
- 2 **tbsp** dried parsley
- 1 **clove** garlic, minced
- 1 green pepper cut into strips
- 8 **oz** sliced fresh mushrooms
- 8 **oz** sliced Provolone cheese, cut into strips and divided

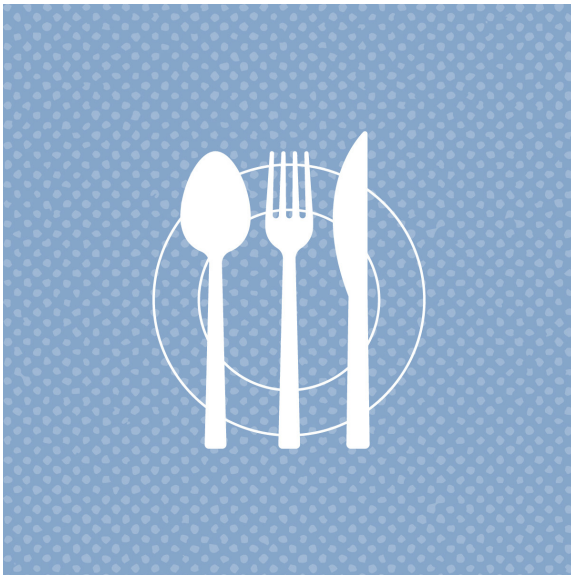
HOW TO MAKE

DIRECTIONS

SAUTE rice-vermicelli mix with margarine in large skillet on medium heat until vermicelli is golden brown.

STIR in peppers, mushrooms and one-third cheese strips. Cover; simmer 10 minutes or until rice is tender and chicken is no longer pink inside. Top with remaining Provolone cheese. Cover; let stand 3 minutes to melt cheese.

SLOWLY add 2 cups water and Special Seasonings. Bring to a boil on high heat. Sprinkle chicken tenders with parsley and garlic. Place chicken on rice. Cover; reduce heat to low. Simmer 10 minutes.



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT

