



PREP
TIME

10min



COOK
TIME

35min



SERVES

6

PRODUCT



French Rice Casserole

1999 Recipe Contest Runner Up

INGREDIENTS

1 lb boneless, skinless chicken breasts, cut into 1-inch pieces

3 cloves garlic, chopped

1/4 cup olive oil, divided

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

1 (32 oz) can diced tomatoes, drained

1/4 cup pine nuts, toasted

1/4 cup fresh chopped basil

3 oz Brie cheese, cut in strips or chunks

HOW TO MAKE

DIRECTIONS

In large skillet over medium-high heat, sauté chicken and garlic with 2 tbsp oil for 3 minutes or until chicken is brown. Remove from skillet; set aside.

In same skillet, saute rice-pasta mix with remaining 2 tbsp oil until golden brown.

Add 2 cups water and Special Seasonings. Bring to a boil on high heat. Cover; reduce heat to low. Simmer 5 minutes.

Add Chicken, tomatoes, pine nuts and basil. Simmer 10 to 15 minutes longer until rice is tender and chicken is no longer pink inside. Toss with cheese just before serving.