

Roasted Ratatouille with Chicken and Rice

2000 Rice-a-Roni Recipe Contest Runner-Up!
Marilou Robinson - Portland, OR

INGREDIENTS

- 4 Roma tomatoes, coarsely chopped
- 1 small unpeeled eggplant, cubed
- 1 medium red bell pepper, seeded, cut in 1-inch pieces
- 1 large unpeeled zucchini, cut in 1/4 -inch slices
- 4 garlic cloves, minced
- 3 **tbsp** olive oil
- 1 **tsp** salt
- 1/4 **tsp** coarsely cracked black pepper
- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 (6.9 oz) **package** RICE-A-RONI® Chicken
- 2 **cups** chicken broth
- 1 1/2 **lbs** skinned, boned chicken breast, cut into thin strips
- 3 **tbsp** crumbled Feta cheese



PREP
TIME

15min



COOK
TIME

35min



SERVES

6

PRODUCT



HOW TO MAKE

DIRECTIONS

Preheat oven to 425°F. In a large bowl, toss vegetables, garlic, oil, salt and pepper. Place in single layer on large roasting pan; bake 30-35 minutes, until vegetables are tender and golden.

Meanwhile, in a large frying pan on medium heat, melt margarine; saute rice-vermicelli mixture until vermicelli is golden. Stir in broth, chicken and Special Seasonings packet and bring to a boil.

Reduce heat to low, cover and simmer until rice is tender and chicken is cooked through, 15-20 minutes.

Spoon roasted vegetables into center of serving platter; spoon rice-chicken mixture around edges. Drizzle any juices from pan over top and sprinkle with cheese.