



# Chicken Fried Rice

A twist on takeout! You can add some zest to dinnertime when you serve your family this savory and satisfying recipe that is made with Rice-A-Roni® Fried Rice flavor.

## INGREDIENTS

- 1 package RICE-A-RONI® Stir Fried Rice
- 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tbsp margarine
- 1 ½ cups water
- 2 beaten eggs
- 1 cup frozen peas (optional)

## HOW TO MAKE

### DIRECTIONS

In large skillet, sauté rice-vermicelli mix with 2 tbsp margarine over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 1 ½ cups water, Special Seasonings and 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; bring to a boil.

Cover, reduce heat to low and simmer 15-20 min or until water is absorbed.

Increase heat to medium; add 2 beaten eggs to skillet. Cook and stir until eggs are set, about 2 min.



PREP  
TIME  
10min



COOK  
TIME  
30min



SERVES  
3-4

## PRODUCT

