



Orange Ginger Stir Fry

Experience a symphony of flavors with Orange Ginger Stir-Fry, featuring succulent meat marinated in a zesty orange and ginger sauce, combined with crisp vegetables for a refreshing and aromatic dish.

INGREDIENTS

- 1 6.9 oz package Rice-A-Roni® Chicken Flavor Lower Sodium
- 1 cup orange juice
- 3/4 lb boneless, skinless chicken breast halves (about 3), cut into thin strips
- 2 cloves garlic, minced
- 1/4 tsp ground ginger
- Dash red pepper flakes (optional)
- 1 1/2 cups julienne cut carrots or 3 cups broccoli flowerets
- 1 tbsp margarine, butter or spread with no trans fat
- 1 1/2 cups water

HOW TO MAKE

DIRECTIONS

Combine rice-vermicelli mix and 1 tbsp margarine in large skillet. Sauté over medium heat, stirring frequently until vermicelli is golden brown.

Stir in 1 1/2 cups water, orange juice, contents of seasoning packet, chicken, garlic, ginger and red pepper flakes; bring to a boil.

Cover; reduce heat. Simmer 10 minutes; stir in carrots or broccoli. Cover; simmer 5 to 10 minutes or until liquid is absorbed and rice is tender.

Stir before serving.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

