



Lemon Garlic Cooked Crabmeat

Savor the taste of the sea with Lemon Garlic Cooked Crabmeat, combining succulent crabmeat with zesty lemon and aromatic garlic for a delightful burst of flavor in every bite.

INGREDIENTS

- 1 package (6.9 oz) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 8 oz chunk style imitation crabmeat
- 2 cups sugar snap peas or pea pods
- 1 cup thinly sliced carrots
- 2 garlic cloves, minced or pressed
- 1 can (8 oz) sliced water chestnuts, drained
- 1/3 cup green onion slices
- 2 tbsp lemon juice
- 1 tsp lemon zest



PREP
TIME
5 min



COOK
TIME
25 min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in peas, carrots and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add crabmeat, water chestnuts and green onion. Increase heat to medium; stir and toss gently until heated through. Stir in juice and zest.