



Sweet and Sour Chicken Nuggets

Enjoy a tantalizing twist on a classic with these sweet and sour chicken nuggets, featuring crispy, golden-brown chicken nuggets coated in a tangy-sweet sauce for a flavor-packed delight.

INGREDIENTS

- 1 (6.2 oz) package** RICE-A-RONI® Stir Fried Rice
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 cups** water
- 1** medium green or red bell pepper, cut into 1-inch pieces
- 1 cup** fresh or frozen sugar snap peas
- 1** garlic clove, minced or pressed
- 15** cooked chicken nuggets, cut into fourths*
- 1** medium tomato, cut into thin wedges
- 3/4 cup** prepared sweet & sour sauce or teriyaki sauce
- 1 can (8 oz)** pineapple chunks, drained (optional)

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 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in bell pepper, sugar snap peas.



PREP
TIME
5 min



COOK
TIME
25 min



SERVES
4

PRODUCT

