



# Glazed Cornish Hens

Elevate your dinner table with glazed Cornish hens, boasting tender and succulent meat coated in a flavorful glaze for a truly impressive and delicious meal.

## INGREDIENTS

- 1 7.2 oz package RICE-A-RONI® Herb & Butter
- 1 9 oz package frozen cut green beans, thawed
- 1/4 tsp black pepper
- 2 Cornish hens, split in halves or 1 broiler-fryer chicken (3 to 3 1/2 lbs), quartered
- 1/3 cup apricot or peach preserves
- 1 tbsp Dijon mustard

## HOW TO MAKE

### DIRECTIONS

Heat oven to 400°F.

Prepare RICE-A-RONI® mix as package directs. Add frozen green beans and pepper with Special Seasonings.

Spoon rice mixture into 11 x 7-inch glass baking dish; top with hen halves. Bake 30 minutes.

Combine preserves and mustard; brush hens with preserve mixture. Continue baking 15 to 25 minutes or until hens are no longer pink inside and glaze is golden brown.



PREP  
TIME  
5 min



COOK  
TIME  
45 min



SERVES  
4

## PRODUCT

