



Mediterranean Chicken Skillet

Savor the Mediterranean with this flavorful Chicken Skillet, featuring tender chicken, tomatoes, and fragrant herbs cooked together for a delicious one-pan meal.

INGREDIENTS

- 1 (5.9 oz) package RICE-A-RONI® Chicken & Garlic
- 1 can (14.5 oz) reduced-sodium chicken broth
- 1 tsp dried oregano leaves
- 3/4 lb boneless, skinless chicken breast halves, cut into 1-inch pieces
- 1 medium zucchini
- 1 cup cherry tomato halves
- 2 tsp lemon juice
- Grated Parmesan cheese (optional)

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PREP TIME	COOK TIME	SERVES
5min	20min	4

PRODUCT



HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, saute rice-vermicelli mix as package directs.

Slowly stir in chicken broth, seasonings and oregano. Add chicken and stir; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes. Cut zucchini lengthwise in half; cut crosswise into slices.

Stir zucchini into rice mixture; return to a simmer. Cover; simmer 3 minutes. Remove skillet from heat. Stir in tomatoes and lemon juice. Serve with Parmesan cheese, if desired.