



Confetti Garden Pilaf

Enjoy a burst of color and flavor with this Confetti Garden Pilaf, combining fluffy rice with a vibrant medley of vegetables for a delightful side dish.

INGREDIENTS

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 1/4 cup slivered almonds
- 3/4 cup boneless, skinless chicken breast halves, cut into 1-inch pieces
- 1/2 cup chopped onion
- 1 cup frozen green beans
- 1/2 cup chopped red bell pepper
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water



PREP
TIME
10min



COOK
TIME
25min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, sauté rice-pasta mix, 2 tbsp margarine, almonds and onion until rice mixture is light golden brown, stirring frequently.

Slowly stir in 2 cups water, seasonings, and chicken; bring to a boil. Cover; reduce heat to low. Simmer 12 minutes.

Stir in green beans and bell pepper; return to simmer. Cover; simmer 5 to 10 minutes or until beans and rice are tender. Stir before serving.