



Fajita Skillet Supper

Savor the sizzle of Tex-Mex with this Fajita Skillet Supper, blending tender chicken with colorful peppers for a flavorful one-pan meal.

INGREDIENTS

1 package (6.8 oz) RICE-A-RONI® Spanish Rice

1 small onion, cut into thin wedges

3/4 lb boneless, skinless chicken breast halves, cut into thin strips

1 medium green bell pepper, cut into strips

1 clove garlic, pressed

1/2 cup (2 oz) shredded Mexican cheese blend

1 can (14.5 oz) undrained diced tomatoes

2 tbsp margarine, butter or spread with no trans fat

1 ¾ cups water

HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with 2 tbsp margarine and onion until vermicelli is golden brown, stirring frequently.

Slowly stir in 1 ¾ cups water, seasonings and 1 can (14.5 oz) undrained diced tomatoes. Stir in chicken, bell pepper and garlic; bring to a boil.

Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender. Sprinkle evenly with cheese.



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT

