



# Mexican Chicken and Rice Wraps

Savor the vibrant flavors of Mexico with these tantalizing chicken and rice wraps, featuring tender chicken, fluffy rice, and a medley of Mexican-inspired ingredients, wrapped in a warm tortilla for a deliciously satisfying meal.

### INGREDIENTS

1 package taco seasoning

Optional garnish: 1 green onion, diced

4 tbsp margarine, butter or spread with no trans fat, divided

1 (6.9 oz package) RICE-A-RONI® Chicken

2 cups water

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1 cup sour cream (2 tbsp reserved)

1 cup shredded cheddar or jack cheese

1 package (10) flour tortillas

### HOW TO MAKE

#### **DIRECTIONS**

Prepare Rice-A-Roni® as directed, using 2 tbsp margarine and 2 cups water.

While rice-pasta mix is cooking, in separate skillet, sauté chicken for 5 minutes in remaining 2 tbsp margarine.

Add 1/2 cup water and taco seasoning to chicken, heat additional 10 minutes.

Spread tortilla with sour cream, top with chicken mixture and cheese. Roll burrito-style. Serve on plate with reserved sour cream, cheese and optional garnish if desired.

Transfer chicken and sauce to same pan rice is in for last 5 minutes of rice cooking.

## PRODUCT

