



Salsa Chicken and Rice Skillet

Experience a burst of flavor with Salsa Chicken and Rice Skillet, featuring tender chicken cooked with vibrant salsa and spices, all combined with fluffy rice for a quick, easy, and satisfying one-pan meal.

INGREDIENTS

- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 **cup** salsa
- 1 (6.9 **oz**) **package** RICE-A-RONI® Chicken
- 1 **lb** boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 **cup** frozen or canned corn, drained
- 1 **cup** (4 **oz**) shredded cheddar cheese
- 1 medium tomato, chopped (optional)

HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 cups water, chicken, salsa and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 15 minutes.

Stir in corn. Cover; simmer 5 minutes or until rice is tender and chicken is no longer pink inside. Top with cheese and tomato, if desired. Cover; let stand 5 minutes for cheese to melt.



PREP
TIME
5min



COOK
TIME
30min



SERVES
4

PRODUCT

