



Bistro Chicken Skillet

Experience the charm of a French bistro with Bistro Chicken Skillet, featuring succulent chicken cooked with savory herbs, tender vegetables, and a rich sauce, offering a comforting and satisfying meal reminiscent of a cozy Parisian cafe.

INGREDIENTS

- 1 (2 to 2 ½ lb) whole chicken, cut into 8 pieces
- 1 tsp salt
- 8 large whole cloves garlic, peeled
- 1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 tsp paprika
- ¼ cup dry vermouth or water
- 1 cup sliced carrots
- 2 tbsp margarine, butter or spread with no trans fat
- ½ tsp ground black pepper
- 2 tbsp olive oil
- 2 tsp dried thyme
- 1 ½ cups fresh asparagus, cut into 1-1/2-inch pieces or broccoli flowerets



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

Sprinkle meaty side of chicken with thyme, paprika, salt and pepper. In large skillet over medium-high heat, heat oil. Add chicken, seasoned-side down. Cook 5 minutes. Reduce heat to medium-low; turn chicken over. Add whole garlic cloves. Cover; cook 20 to 25 minutes or until chicken is no longer pink inside.

Meanwhile, in medium saucepan, bring 1 ½ cups water, vermouth and margarine just to a boil. Stir in pasta, Special Seasonings, asparagus and carrots. Reduce heat to medium. Gently boil uncovered, 10 minutes or until pasta is tender, stirring occasionally.

Remove chicken and garlic from skillet with slotted spoon. Skim off and discard fat from skillet juices. Serve chicken, garlic cloves and reserved juices from skillet over pasta.