



PREP
TIME
15_{min}



COOK
TIME
40_{min}



SERVES
4

Coconut Chicken Biryani

1999 Recipe Contest Runner Up.

INGREDIENTS

- 4 **tsp** ground coriander
- 1 $\frac{1}{4}$ **tsp** mild curry powder
- $\frac{1}{4}$ **tsp** apple pie spice
- 4 boneless, skinless chicken breast halves, about 1 lb
- 2 **tbsp** vegetable oil, divided
- 1 (6.9 oz) **package** RICE-A-RONI® Chicken
- 1 **cup** reduced fat canned coconut milk
- 1 carrot, peeled and coarsely shredded
- 2 green onions, thinly sliced
- $\frac{1}{4}$ **cup** raisins
- $\frac{1}{4}$ **cup** blanched slivered almonds, toasted

HOW TO MAKE

DIRECTIONS

Combine coriander, curry powder and pie spice in a small bowl. Reserve $\frac{1}{4}$ tsp mixture. Rub chicken breasts with remaining mixture.

Heat 1 tbsp of oil in a large skillet over medium-high heat. Add chicken; cook 5 minutes on each side or until browned. Remove from skillet; set aside.

In same skillet, sauté rice-vermicelli mix with remaining 1 tbsp oil until vermicelli is golden brown.

Add 1 cup water, coconut milk, reserved $\frac{1}{4}$ tsp spice mixture and Special Seasonings. Bring to a boil on high heat. Reduce heat to low. Cover; simmer 10 minutes.

Stir in carrots, green onion and raisins. Place chicken over rice; reduce heat to low. Cover; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside.

To serve, cut chicken breasts diagonally into $\frac{1}{2}$ -inch thick slices. Mound rice on a platter, arrange chicken slices around rice. Garnish with reserved almonds.

PRODUCT

