



Skillet Chicken Kabobs and Greek Rice Pilaf

1999 Rice-A-Roni Recipe Contest Grand Prize Winner! Joyce L. Sproul - Bath, Maine

INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tbsp olive oil
- 1/2 tsp grated lemon peel
- 1/2 tsp dried oregano
- 1 (7.2 oz) package RICE-A-RONI® Rice Pilaf
- 2 cloves garlic, minced
- 2 cups fresh spinach leaves, torn into pieces
- 2 Roma tomatoes, cut into wedges
- 1/4 cup crumbled Feta cheese, optional
- 1 medium red bell pepper, cut into 20 (1-inch) pieces
- 1/2 tsp coarse ground black pepper



PREP
TIME
30min



COOK
TIME
40min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

Thread chicken and bell pepper on four 8-inch skewers. Place kabobs in a baking dish. Combine oil, lemon peel, oregano and pepper. Pour over kabobs; marinate in refrigerator for 15 minutes.

Heat 10-inch skillet, over medium heat for 1 minute. Add chicken kabobs and marinade; cook 3 minutes on each side. Remove kabobs from skillet reserving drippings.

In same skillet over medium, sauté rice-pasta mix with garlic in reserved drippings until pasta is golden brown. Add 2 cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in spinach; place kabobs over rice. Cover, simmer 10 minutes or until rice is tender and chicken is no longer pink inside. Remove kabobs. Stir in tomatoes. Sprinkle with cheese if desired and replace kabobs.