



Easy Chicken Divan-Style Dinner

Enjoy a hassle-free meal with Easy Chicken Divan-Style Dinner, blending tender chicken, creamy sauce, and broccoli florets, offering comfort and convenience in every bite.

INGREDIENTS

- 3 **tbsp** margarine, butter or spread with no trans fat, divided
- 4 boneless, skinless chicken breast halves (about 1 lb)
- 1 **package** RICE-A-RONI® Creamy Four Cheese
- 2 **cups** fresh or frozen chopped broccoli
- 1/2 **cup** chopped onion
- 1 **clove** garlic minced

HOW TO MAKE

DIRECTIONS

In large skillet, over medium-high heat, melt 1 **tbsp** margarine. Add chicken; cook 2 minutes on each side or until brown. Remove from skillet set aside.

In same skillet, sauté rice-vermicelli mix as package directs using remaining 2 **tbsp** margarine. Add 2 **? cups** water, chicken broccoli, onion and garlic. Bring to a boil.

Cover reduce heat to low. Simmer 15-20 minutes or until chicken is cooked through and rice is tender. Stir in Special Seasonings. Let stand 3 to 5 minutes before serving.



PREP
TIME
5 min



COOK
TIME
40 min



SERVES
4

PRODUCT

