



Snow Peas and Chicken Fried Rice

Easy and savory bowl of fried rice using Rice-A-Roni.

INGREDIENTS

- 1 box Rice-A-Roni Stir Fried Rice
- 2 tbsp margarine or unsalted butter
- 1 1/2 cups water
- 1 lb boneless, skinless chicken breasts; cut into bite-sized pieces
- 1 cup frozen peas or fresh snow peas
- 2 eggs; lightly beaten



SERVES

4

HOW TO MAKE

DIRECTIONS

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

Stir in water, seasoning mix and chicken; bring to a boil. Reduce heat to low and cover. Simmer 10 min.; add peas. Simmer additional 5 min. or until water is absorbed.

Increase heat to medium; add eggs to skillet. Cook and stir until eggs are set, about 2 min.

PRODUCT