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SERVES

4

# Savory Risotto With Chicken

Comforting and savory risotto with Rice-A-Roni and cooked chicken.

## INGREDIENTS

- 1 **box** RICE-A-RONI® Chicken
- 2 **tbsp** vegetable oil
- 1 small yellow onion; chopped
- 1 **cup** frozen sweet corn
- 1 **orange** bell pepper; diced
- 1/2 **cup** half & half
- 2 **tbsp** Parmesan cheese; shredded
- 1 **tbsp** parsley; rough chopped
- 1/4 **tsp** salt; kosher
- 1/4 **tsp** black pepper; ground
- 1 grilled chicken breast; sliced
- 1 **tbsp** parsley; chopped

## HOW TO MAKE

### DIRECTIONS

Make Rice-A-Roni® Chicken according to package instructions.

While rice is cooking, heat a saucepan over medium-high heat and add oil.

Once oil is hot, add onion, corn, and bell pepper. Cook until tender and slightly browned, about 5 minutes. Remove from heat and set aside.

Once Rice-A-Roni® is ready, remove from heat and add the reserved, cooked vegetables.

Add half & half, Parmesan cheese, parsley, salt, and black pepper and mix well to combine.

Portion into individual bowls and top evenly with cooked, grilled chicken slices.

Sprinkle with chopped parsley to garnish, then serve!

## PRODUCT

