

# Easy Chicken and Rice Wraps

Wrap tonight's dinner up.

## INGREDIENTS

**12 oz** boneless, skinless chicken breast, cut into thin strips (about 3 breasts)

Sour cream, optional

**1 cup** frozen or canned corn, drained

**1 (16 oz) jar** salsa, or 2 cups chopped fresh tomatoes or 1 (14.5 oz) can tomatoes, undrained and chopped

**2 tbsp** margarine, butter or spread with no trans fat

Shredded cheddar cheese, optional

**1 cup** canned black or red kidney beans, drained and rinsed

**8 (6-inch)** flour tortillas, warmed

**1 (6.8 oz) package** RICE-A-RONI® Spanish Rice

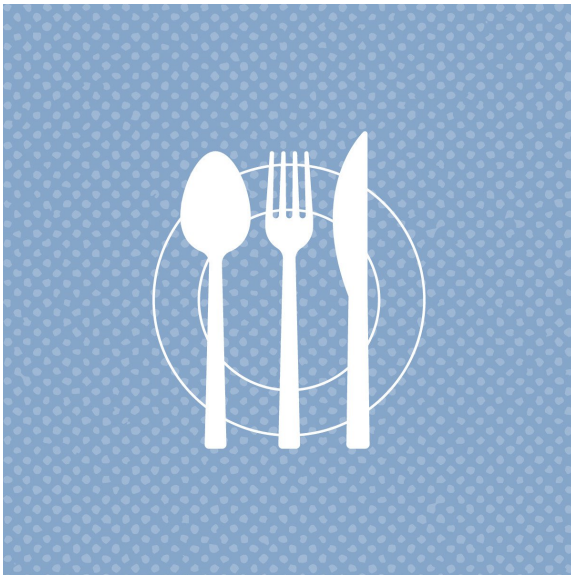
## HOW TO MAKE

### DIRECTIONS

In large skillet, over medium-high heat, melt margarine. Sauté rice-vermicelli mix until vermicelli is golden brown.

Slowly stir in 2 cups water, salsa, chicken and Special Seasonings. Bring to a boil. Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender and chicken is no longer pink inside.

Stir in beans and corn; let stand 5 minutes before serving. Serve in tortillas with cheese and sour cream, if desired.



PREP  
TIME  
10min



COOK  
TIME  
30min



SERVES  
4

## PRODUCT

