

Fajita Skillet with Chicken Strips

Indulge in the zesty flavors of Fajita Skillet with Chicken Strips, combining tender strips of seasoned chicken with vibrant bell peppers and onions, all sizzling together in a skillet for a quick and delicious Tex-Mex delight.

INGREDIENTS

- 1 package (6.9 oz) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 1 ½ cups cooked chicken breast strips
- 1 medium green or red bell pepper, cut into thin strips
- 1 small onion, cut in thin wedges
- 2 garlic cloves, minced or pressed
- ¾ cup salsa
- ½ cup shredded cheddar cheese or Mexican cheese blend
- Sour cream (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 10 minutes. Stir in chicken, bell pepper, onion and garlic. Return to a simmer. Cover and simmer 10 minutes. Add salsa; cook and stir until heated through. Sprinkle with cheese. Serve with sour cream, if desired.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

4

PRODUCT

