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#### PRODUCT

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# Glazed Cornish Hens

Elevate your dinner table with glazed Cornish hens, boasting tender and succulent meat coated in a flavorful glaze for a truly impressive and delicious meal.

### INGREDIENTS

1 7.2 oz package RICE-A-RONI® Herb & Butter

19 oz package frozen cut green beans, thawed

1/4 tsp black pepper

2 Cornish hens, split in halves or 1 broiler-fryer chicken (3 to 3  $^{1\!\!/_2}$  lbs), quartered

1/3 cup apricot or peach preserves

1 tbsp Dijon mustard

## HOW TO MAKE

#### DIRECTIONS

Heat oven to 400°F.

Prepare RICE-A-RONI® mix as package directs. Add frozen green beans and pepper with Special Seasonings.

Spoon rice mixture into 11 x 7-inch glass baking dish; top with hen halves. Bake 30 minutes.

Combine preserves and mustard; brush hens with preserve mixture. Continue baking 15 to 25 minutes or until hens are no longer pink inside and glaze is golden brown.