



# Mediterranean Chicken Skillet

Savor the Mediterranean with this flavorful Chicken Skillet, featuring tender chicken, tomatoes, and fragrant herbs cooked together for a delicious one-pan meal.

## INGREDIENTS

**1 (5.9 oz) package** RICE-A-RONI® Chicken & Garlic

**1 can (14.5 oz)** reduced-sodium chicken broth

**1 tsp** dried oregano leaves

**3/4 lb** boneless, skinless chicken breast halves, cut into 1-inch pieces

**1** medium zucchini

**1 cup** cherry tomato halves

**2 tsp** lemon juice

Grated Parmesan cheese (optional)



PREP TIME

5 min



COOK TIME

20 min



SERVES

4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In large skillet over medium heat, saute rice-vermicelli mix as package directs.

Slowly stir in chicken broth, seasonings and oregano. Add chicken and stir; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes. Cut zucchini lengthwise in half; cut crosswise into slices.

Stir zucchini into rice mixture; return to a simmer. Cover; simmer 3 minutes. Remove skillet from heat. Stir in tomatoes and lemon juice. Serve with Parmesan cheese, if desired.