

COOK

TIME

 20_{\min}

SERVES

4

Thai-Style Chicken Skillet

Experience the vibrant flavors of Thailand with this Thai-Style Chicken Skillet, featuring tender chicken, aromatic herbs, and spicy seasonings for a deliciously exotic one-pan dish.

INGREDIENTS

3/4 lb boneless, skinless chicken breast halves, cut into thin slices

2 tbsp soy sauce

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2 tbsp creamy peanut butter

1 clove garlic, pressed

1 ½ cups frozen pea pods

1/2 cup red pepper strips, cut into 2-inch pieces

Peanuts (optional)

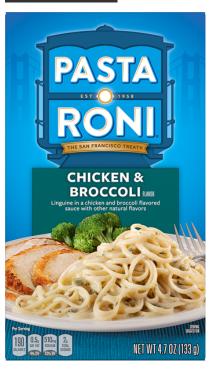
1 3/4 cups water

PRODUCT

PREP

TIME

 10_{\min}



HOW TO MAKE

DIRECTIONS

Toss chicken with soy sauce; set aside. In large skillet over medium heat, sauté rice-vermicelli mix according to package directions.

Slowly stir in 1 ¾ cups water, seasonings, peanut butter and garlic. Stir in chicken; bring to a boil. Cover; reduce heat to low. Simmer 12 minutes.

Stir in pea pods and bell pepper; return to a simmer. Cover; simmer 3 to 5 minutes until vegetables are crisp-tender. Stir; let stand 3 minutes. Top with peanuts, if desired.