



# 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

**1 package (4.9 oz)** RICE-A-RONI® Chicken & Broccoli

**2 tbsp** creamy peanut butter

**1 clove** garlic, pressed

**1 1/2 cups** frozen pea pods

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

Peanuts (optional)

**1 3/4 cups** water



PREP  
TIME  
10min



COOK  
TIME  
20min



SERVES  
4

## PRODUCT



## 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 3/4 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.