



# Fajita Skillet Supper

Savor the sizzle of Tex-Mex with this Fajita Skillet Supper, blending tender chicken with colorful peppers for a flavorful one-pan meal.

## INGREDIENTS

**1 package (6.8 oz)** RICE-A-RONI® Spanish Rice

**1 small** onion, cut into thin wedges

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

**1 medium** green bell pepper, cut into strips

**1 clove** garlic, pressed

**1/2 cup (2 oz)** shredded Mexican cheese blend

**1 can (14.5 oz)** undrained diced tomatoes

**2 tbsp** margarine, butter or spread with no trans fat

**1 3/4 cups** water



PREP  
TIME  
10min



COOK  
TIME  
20min



SERVES  
4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with 2 tbsp margarine and onion until vermicelli is golden brown, stirring frequently.

Slowly stir in 1 3/4 cups water, seasonings and 1 can (14.5 oz) undrained diced tomatoes. Stir in chicken, bell pepper and garlic; bring to a boil.

Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender. Sprinkle evenly with cheese.