

Curried Chicken and Rice

Delight in the aromatic fusion of spices and tender chicken with Curried Chicken and Rice, a flavorful dish combining fragrant curry seasoning with fluffy rice for a satisfying meal.

INGREDIENTS

Optional condiments: Mango chutney, toasted sliced almonds, chopped cilantro, plain yogurt

1 lb boneless, skinless chicken thighs or breasts, cut into 3/4-inch pieces

1/2 cup thinly sliced carrots

1 cup broccoli flowerets

1 tsp curry powder

1/2 cup golden or dark raisins

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

2 tbsp margarine, butter or spread with no trans fat

1/4 tsp ground ginger

1/8 tsp cayenne pepper

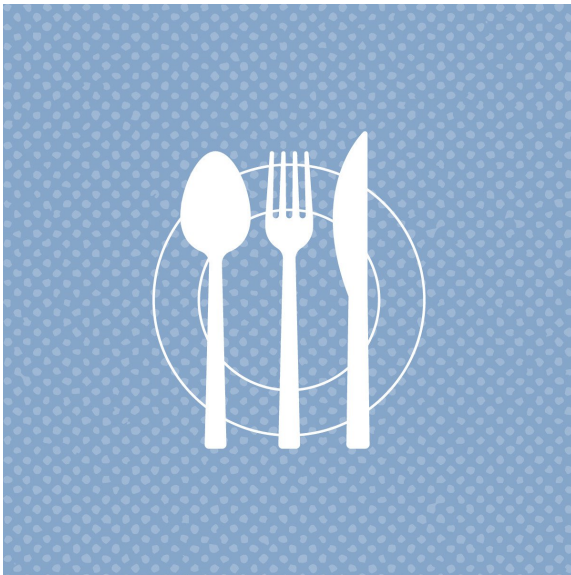
HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown. Add curry powder, ginger and cayenne pepper; saute 15 seconds.

Slowly stir in 2 cups water, chicken, carrots, raisins and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Add broccoli; simmer 5 to 10 minutes or until rice is tender and chicken is no longer pink inside. Let stand 3 to 5 minutes before serving. Serve with desired condiments.



PREP
TIME
15min



COOK
TIME
30min



SERVES
4

PRODUCT

