

Gazpacho-Style Chicken and Rice Salad

1999 Recipe Contest Runner Up.

INGREDIENTS

- 12 oz boneless, skinless chicken breasts, cut into 1-inch pieces
- 1/2 cup olive oil, divided
- 1 stalk celery, chopped
- 1/4 cup diced red onion
- 1/4 cup diced peeled cucumber
- 1/4 cup diced green bell pepper
- 1/4 cup sliced ripe olives
- 2 tbsp chopped parsley
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 1 (14.5 oz) can diced tomatoes, undrained
- 1/4 cup red wine vinegar
- 1 tsp Worcestershire sauce
- 1/2 tsp ground black pepper
- Feta cheese, for garnish

HOW TO MAKE

DIRECTIONS

In larger skillet, sauté chicken with 1 tbsp oil, over medium-high heat, for 5 minutes or until chicken is no longer pink inside. Remove from skillet. Place in large bowl with celery, onion, cucumber, bell pepper, olives and parsley. Chill.

In same skillet sauté rice-vermicelli mix with 1 tbsp oil until vermicelli is golden brown. Slowly stir in 1 1/2 cups water, tomatoes and Special Seasonings. Bring to a boil. Reduce the heat to low. Cover; simmer 20 minutes or until rice is tender. Cool completely.

Toss Rice-A-Roni®, remaining 6 tbsp oil, vinegar, Worcestershire sauce and ground pepper with chicken mixture. Chill 30 minutes. Serve with cheese.



PREP
TIME
15 min



COOK
TIME
35 min



SERVES
4

PRODUCT

