

# French Rice Casserole

1999 Recipe Contest Runner Up

## INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces
- 3 cloves garlic, chopped
- 1/4 cup olive oil, divided
- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 1 (32 oz) can diced tomatoes, drained
- 1/4 cup pine nuts, toasted
- 1/4 cup fresh chopped basil
- 3 oz Brie cheese, cut in strips or chunks

## HOW TO MAKE

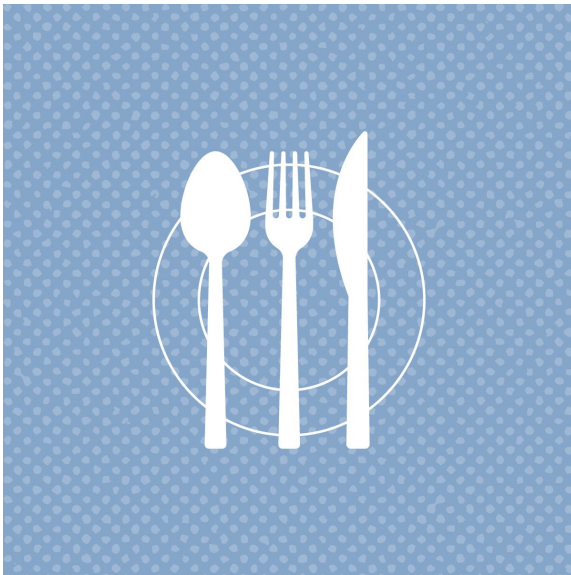
### DIRECTIONS

In large skillet over medium-high heat, sauté chicken and garlic with 2 tbsp oil for 3 minutes or until chicken is brown. Remove from skillet; set aside.

In same skillet, saute rice-pasta mix with remaining 2 tbsp oil until golden brown.

Add 2 cups water and Special Seasonings. Bring to a boil on high heat. Cover; reduce heat to low. Simmer 5 minutes.

Add Chicken, tomatoes, pine nuts and basil. Simmer 10 to 15 minutes longer until rice is tender and chicken is no longer pink inside. Toss with cheese just before serving.



PREP  
TIME  
10min



COOK  
TIME  
35min



SERVES  
6

## PRODUCT

