

# Easy Chicken Divan-Style Dinner

Enjoy a hassle-free meal with Easy Chicken Divan-Style Dinner, blending tender chicken, creamy sauce, and broccoli florets, offering comfort and convenience in every bite.

## INGREDIENTS

**3 tbsp** margarine, butter or spread with no trans fat, divided

**4** boneless, skinless chicken breast halves (about 1 lb)

**1 package** RICE-A-RONI® Creamy Four Cheese

**2 cups** fresh or frozen chopped broccoli

**1/2 cup** chopped onion

**1 clove** garlic minced

## HOW TO MAKE

### DIRECTIONS

In large skillet, over medium-high heat, melt 1 tbsp margarine. Add chicken; cook 2 minutes on each side or until brown. Remove from skillet set aside.

In same skillet, sauté rice-vermicelli mix as package directs using remaining 2 tbsp margarine. Add 2 cups water, chicken broccoli, onion and garlic. Bring to a boil.

Cover reduce heat to low. Simmer 15-20 minutes or until chicken is cooked through and rice is tender. Stir in Special Seasonings. Let stand 3 to 5 minutes before serving.



PREP  
TIME

5min



COOK  
TIME

40min



SERVES

4

## PRODUCT

