

# Chicken Rustica

## Ingredients

- 1 package (6.6 oz) Near East Rice Pilaf Mix - Toasted Almond
- 12 oz boneless, skinless chicken breast halves (about 3), cut into 1-inch pieces
- 1 medium red bell pepper, chopped
- 1/2 tsp ground cumin
- 1/4 tsp cayenne pepper
- 2 tbsp margarine or butter
- 3 medium onions, thinly sliced
- 1 ½ cups frozen peas, thawed

## How to make it

1. In medium saucepan, prepare rice pilaf mix according to package directions, except stir in chicken, bell pepper, cumin and cayenne pepper when adding rice.
2. Meanwhile, in large skillet, heat margarine over medium-low heat. Add onions, cook 15 to 20 minutes, stirring occasionally, or until onions are golden brown.
3. Stir peas into cooked rice. Serve onions over rice.



PREP  
TIME  
10 min



COOK  
TIME  
25 min



TOTAL  
TIME  
35 min



SERVINGS  
4-6

## Made with



**Near East Rice Pilaf Mix - Toasted Almond**