

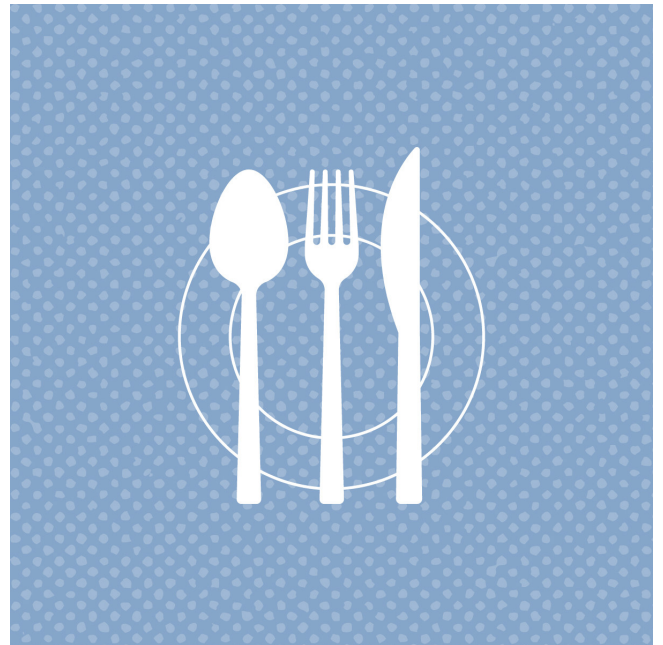
French Rice Casserole

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 it

1. 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.
2. In same skillet, saute rice-pasta mix with remaining 2 tbsp oil until golden brown.
3. Add 2 cups water and Special Seasonings. Bring to a boil on high heat. Cover; reduce heat to low. Simmer 5 minutes.
4. 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
10 min



COOK
TIME
35 min



TOTAL
TIME
45 min



SERVINGS
6

Made with



RICE-A-RONI® Rice Pilaf