

CURRIED CHICKEN & RICE



- 1 packet **Curry Dip Mix**
- 2 Tablespoons butter or margarine
- 1 small onion, chopped
(approximately 1/2 cup)
- 1/2 green bell pepper, chopped
(approximately 1/2 cup)
- 1 box rice pilaf mix (6 oz. to 7-1/2 oz. size)
- 2 cups water
- 2 boneless-skinless chicken breast halves, uncooked
(about 1 pound total - cubed into pieces)
- 1/2 cup raisins, *optional*

Melt butter in large skillet over medium heat. Add onion, green pepper and chicken pieces. Cook 5 to 10 minutes, stirring occasionally until lightly browned.

Add 2 cups water, rice pilaf mix along with its seasoning packet, and packet of **Curry Dip Mix**. Stir well to mix.

Cover pan and simmer on low heat about 20 to 25 minutes. Stir occasionally. Add raisins last 5 minutes of cooking time, if desired. Cook until rice is tender.



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