

# GREEK CHICKEN WITH RICE

4 servings

Prep Time: 15 minutes Cook Time: 25 minutes

- 2 Tbsp. olive oil
- 1-1/4 lbs. boneless chicken breasts, cut into 1-inch pieces
- 1 small onion, chopped
- 1 medium red bell pepper, chopped
- 1/2 tsp. dried oregano leaves
- 1 clove garlic, chopped
- 1 bag (10 oz.) baby spinach leaves
- 2-1/4 cups water
- 1 package Knorr® Sides Plus™ Veggies – Roasted Chicken Rice with Harvest Vegetables
- 2 Tbsp. lemon juice
- 1/4 cup crumbled reduced fat feta cheese (optional)

Heat 1 tablespoon olive oil in a large nonstick skillet and cook chicken until thoroughly cooked, stirring occasionally. Remove chicken; keep warm.

Add remaining olive oil to skillet and cook onion, red pepper and oregano until vegetables are tender, stirring occasionally. Add garlic and cook 1 minute. Add spinach; toss to coat. Cover and cook until spinach is partially wilted, stirring occasionally.

Stir in water and Knorr® Sides Plus™ Veggies. Bring to a boil. Reduce heat and cook covered 10 minutes or until rice is tender. Stir in chicken and lemon juice; sprinkle with cheese.

**Go to [Letsmakeknorr.com](http://Letsmakeknorr.com) for nutritional information**

\*This recipe option can help you reduce your intake of saturated fat, trans fat, sodium, sugar and cholesterol. See Nutrition Facts on packs of Knorr®-Lipton Sides for sodium information.



# ASIAN NOODLE SALAD

6 servings

Prep Time: 20 minutes Cook Time: 10 minutes

- 1 package Knorr® Sides Plus™ Veggies – Teriyaki Noodles with Asian Style Vegetables
- 1/4 cup rice wine vinegar
- 1 Tbsp. Skippy® Natural Creamy Peanut Butter Spread
- 1 tsp. vegetable oil (optional)
- 3 cups coleslaw mix
- 1 cup thinly sliced red bell pepper
- 1 cup thinly sliced cooked chicken or pork
- 1 small cucumber, peeled, seeded and diced
- 1/4 cup thinly sliced red onion

Prepare Knorr® Sides Plus™ Veggies – Teriyaki Noodles with Asian Style Vegetables according to package directions; cool. Stir in vinegar, peanut butter and oil. Stir in remaining ingredients. Chill about 1 hour before serving.

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