

## “Ranch”-A-Roni Wins Top Prize In Recipe Contest



(NAPSA)—A busy carpool mom drove home the winning recipe in the third annual Roni recipe contest: “Family Favorites in 30 Minutes.”

Beating out more than 1,000 entries, Cindy Kohlhoff of Houston, Texas took home the \$5,000 grand prize in the national competition for her exceptionally tasty “Ranch”-A-Roni Chicken Skillet.

Juggling a family and part-time job, Kohlhoff is always searching for creative and easy dishes. “I found that by adding a few ingredients to Mexican Style Rice-A-Roni, we could have a quick and complete supper with all of the flavors of a more complicated favorite dish,” she said.

Her winning recipe combines Mexican Style Rice-A-Roni flavored rice with chicken, cheddar cheese, tortilla chips, and fresh lime juice to quickly create a complete meal that the whole family will enjoy.

“Moms will especially love this zesty one-dish meal because it takes less than 30 minutes to prepare,” said Robin Winer, marketing assistant for Roni.

The contest encouraged consumers to show off quick and easy family-pleasing recipes that feature one of Rice-A-Roni or Pasta-Roni’s many flavors. All prize-winning recipes and other meal-planning solutions can be found at [www.ricearoni.com](http://www.ricearoni.com).

### “Ranch”-A-Roni Chicken Skillet

**Prep Time: 10 minutes**

**Cook Time: 20 minutes**

**Serves: 4**

- 1 Rice-A-Roni Mexican Style (6.4 oz package)**
- 2 tablespoons butter or margarine**
- 2<sup>1</sup>/<sub>4</sub> cups water**
- 1 (10 oz) can diced tomatoes with green chilies, undrained**
- 1 (10-<sup>3</sup>/<sub>4</sub> oz) can cream of mushroom soup**
- 2 cups diced cooked chicken**
- 1/4 cup freshly squeezed lime juice**
- 1 cup finely crushed tortilla chips**
- 4 ounces shredded cheddar cheese**

**1.) Follow regular Rice-A-Roni range top directions on package through step 2.**

**2.) Cover, reduce heat to low and simmer 10 minutes.**

**3.) Add tomatoes, cream of mushroom soup and cooked chicken. Bring to a boil. Reduce heat to low, cover and simmer 10 more minutes.**

**4.) Add lime juice, crushed tortilla chips and cheese. Combine thoroughly and remove from heat. Let stand 2 to 3 minutes. Top with additional crushed tortilla chips and cheddar cheese if desired.**