

Ham, Broccoli and Rice Skillet Dinner

- Prep Time 25 min
- Total Time 35 min
- Servings 4

2 teaspoons butter or margarine
1/2 cup chopped onion (1 medium)
1 package (4.3 oz) long grain and wild rice mix
1 2/3 cups water
2 cups frozen broccoli florets (from 14-oz bag)
1 1/2 cups cubed cooked ham



1. In 10-inch nonstick skillet, melt butter over medium heat. Add onion and rice from mix; cook and stir 1 to 2 minutes or until onion begins to cook. Stir in water and contents of seasoning packet from mix; heat to boiling. Reduce heat to medium-low; cover and cook 10 minutes.
2. Stir in broccoli and ham; return to boiling. Reduce heat to medium-low; cover and cook 10 to 15 minutes, stirring occasionally, until broccoli is crisp-tender and rice is tender.