

Creamy Italian Chicken with Porcini Mushrooms kit

Start to finish: 10 minutes

Makes 1 gift bag (each bag makes 4 servings)

1 1/2 cups long-grain white rice
1 teaspoon dried basil
1/2 teaspoon dried marjoram
1/4 teaspoon dried thyme
1/8 teaspoon red pepper flakes
1/4 teaspoon white pepper
1/2 teaspoon powdered garlic
1 tablespoon dried minced onion
Two 1/2-ounce packages dried porcini mushrooms, cut or broken into small pieces
1/4 cup dried red bell peppers (optional)
1 1/2 teaspoons cornstarch
1 teaspoon salt

In a large bowl, combine all ingredients. Use a wooden spoon to mix well, then pour into a gift bag. Seal and use a ribbon to attach a gift label.

If you would rather make your own gift label, the preparation instructions should read:

In a large saucepan, combine the contents of this package with 3 1/4 cups chicken broth and 1 1/4 pounds of boneless, skinless chicken breasts cut into small chunks. Bring to a boil, then cover and reduce heat to simmer. Cook for 20 minutes, then let the pan stand off the heat for 5 minutes. Stir in 1/4 cup sour cream. Makes 4 servings.