

Nutrition Facts

About 2.5 servings per container
Serving size 2.0 oz (56g/about 1/4 cup dry rice pasta mix & 1-1/3 Tbsp seasoning mix)

	As packaged	As prepared
Calories	210	270
	% DV*	% DV*
Total Fat	4.5g	11g
Saturated Fat	2g	3.5g
Trans Fat	0g	1g
Cholesterol	<5mg	<5mg
Sodium	640mg	720mg
Total Carb.	37g	38g
Dietary Fiber	1g	1g
Total Sugars	2g	2g
Incl. Added Sugars	0g	0g
Protein	6g	6g
Vitamin D	1.6mcg	1.6mcg
Calcium	50mg	50mg
Iron	1.5mg	1.5mg
Potassium	150mg	150mg
Thiamin	0.24mg	0.24mg
Riboflavin	0.13mg	0.13mg
Niacin	1.6mg	1.6mg
Folate DFE	120mcg	120mcg
Folic Acid	(74mcg)	(74mcg)

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Rice, wheat flour, palm oil, whey, salt, parmesan cheese (milk, cheese cultures, salt, enzymes), corn syrup, onions, cheddar cheese (milk, cheese cultures, salt, enzymes), modified corn starch, monosodium glutamate, cheddar and romano cheeses (milk, cheese cultures, salt, enzymes), cream, sugar, annatto (color), natural flavor, autolyzed yeast extract, parsley*, buttermilk powder, blue cheese (milk, cheese cultures, salt, enzymes), soy sauce (soybean, wheat, salt), ferric orthophosphate, niacinamide, ferrous sulfate, thiamine mononitrate, folic acid, riboflavin.

*Dried
CONTAINS MILK, SOY AND WHEAT INGREDIENTS. (43980-102-13)

Preferred Method RICE RANGE TOP DIRECTIONS - WHAT YOU NEED -

2 TABLESPOONS BUTTER OR MARGARINE
2 1/4 CUPS WATER

1 In a large skillet, combine rice-vermicelli mix and butter or margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

2 Slowly stir in water and bring to a boil.

3 Cover and reduce heat to low. Simmer 15 to 20 minutes or until rice is tender. A thin layer of water (about 2 or 3 tablespoons) will remain at end of cook time.

4 Stir in Special Seasonings. Remove from heat. Let stand covered 3 minutes before serving.

About 2 1/2 cups prepared. Enjoy!

MAKE IT A MEAL

EASY AS 1-2-3:

1. STIR in broccoli florets during last 5 minutes of simmering.
2. ADD cooked ground beef or turkey once rice is fully cooked.
3. TOP with shredded cheddar cheese before serving (optional).

Find more ideas at ricearoni.com/recipes



RICE A RONI.



Try Pasta Roni® for another easy homemade meal.

MICROWAVE DIRECTIONS

In 2-quart microwaveable bowl, combin rice-vermicelli mix and 2 tablespoons of butter or margarine. Microwave uncovered at HIGH 1 minute. Stir. Microwave at HIGH 1-2 more minutes or until vermicelli is golden brown. Remove and stir in 2 1/4 cups of water and Special Seasonings. Microwave uncovered, at HIGH 18-21 minutes or until rice is tender. Let stand covered 3 minutes before serving. Microwave ovens vary; adjust times as needed.

LESS FAT DIRECTIONS:

Follow Range Top or Microwave Directions, except substitute butter with 1/2 tablespoon olive oil. • Fat reduced to 7g from 12g per serving. • Saturated Fat reduced to 2.5g from 4g per serving. • Trans Fat reduced to 0g from 1.5g per serving. See Nutrition Facts Panel for Sodium Content.

RICE A RONI.

CREAMY FOUR CHEESE FLAVOR
with other natural flavors



CREAMY FOUR CHEESE

Rice, vermicelli and four creamy cheeses with other natural flavors



Per Serving

210	2g	640mg	2g
CALORIES	SAT FAT	SODIUM	TOTAL SUGARS
	11% DV	28% DV	

SERVING SUGGESTION

NET WT 6.4 OZ (181 g)

RICE A RONI.

BEST BEFORE:



RICE A RONI.



QUALITY GUARANTEED
We're here to help.
ricearoni.com or 800-421-2444
Please have package available when calling.

Package contains empty space to accommodate grain to seasoning ratio. This package is sold by weight, not by volume. Contents may settle during shipping and handling.



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