

Chicken Fettuccine Alfredo

Ingredients

- 1 pkg PASTA RONI® Fettuccine Alfredo
- 1 ¼ cups water
- 1/2 cup milk
- 3 tbsp margarine or butter
- 2 cups fresh baby spinach
- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces

How to make it

1. In large skillet, melt margarine over medium-high heat. Add chicken; cook and stir 5-6 min or until browned.
2. Slowly add water, milk, pasta and seasoning mix; bring to a boil, stirring occasionally.
3. Reduce heat to medium. Boil uncovered, 5-6 min or until pasta is just tender, stirring frequently. Stir in spinach, if desired.
4. Sauce will be thin. Let stand 3-5 min to thicken.



PREP
TIME
5 min



COOK
TIME
15 min



TOTAL
TIME
20 min



SERVINGS
2

Made with



PASTA RONI® Fettuccine Alfredo