

Creamy Chicken Herb Pasta

Ingredients

- 1 package PASTA RONI® Angel Hair Pasta & Herbs
- 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tbsp margarine or butter
- 1 ½ cups water
- 2/3 cup milk
- 1 cup frozen peas (optional)

How to make it

1. In large skillet, melt 2 tbsp margarine over medium-high heat. Add 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; cook and stir 5-6 min or until no longer pink.
2. Slowly add 1 ½ cups water and 2/3 cup milk; bring to a boil. Slowly stir in pasta and Special Seasonings. Separate pasta with fork, if needed. Return to a boil.
3. Reduce heat to medium. Boil uncovered, 4-5 min or until pasta is just tender, stirring frequently.
4. Sauce will be thin. Let stand 3-5 min to thicken.



PREP
TIME
10 min



COOK
TIME
25 min



TOTAL
TIME
35 min



SERVINGS
2

Made with



PASTA RONI® Angel Hair Pasta & Herbs