



PREP
TIME

5_{min}



COOK
TIME

20_{min}



SERVES

3-4

Garden Herb and Chicken Pasta

Enjoy a burst of fresh flavors with this Garden Herb and Chicken Pasta, combining tender chicken, aromatic herbs, and garden-fresh vegetables for a satisfying and flavorful meal.

INGREDIENTS

1 pkg PASTA RONI® Angel Hair Pasta & Herbs

1 lb boneless, skinless chicken breasts, cut into 1-inch pieces

1 ? cups water

2/3 cup milk

2 tbsp margarine or butter

1 cup cherry tomato halves (optional)

HOW TO MAKE

DIRECTIONS

In large skillet, melt margarine over medium-high heat. Add chicken; cook and stir 5-6 min or until browned.

Slowly add water and milk; bring to a boil. Slowly stir in pasta and seasoning mix. Separate pasta with fork. Return to a boil.

Reduce heat to medium. Boil uncovered, 4-5 min or until just tender, stirring frequently. Stir in tomatoes, if desired.

Sauce will be thin. Let stand 3-5 min to thicken.

PRODUCT

