

Creamy Chicken Herb Pasta

Indulge in comfort with this Creamy Chicken Herb Pasta, where tender chicken and al dente pasta are enrobed in a velvety herb-infused cream sauce, promising a delightful harmony of flavors in every forkful.

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

DIRECTIONS

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.

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.

Reduce heat to medium. Boil uncovered, 4-5 min or until pasta is just tender, stirring frequently.

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



PREP
TIME

10min



COOK
TIME

25min



SERVES

2

PRODUCT

