

Garlic Chicken and Vermicelli

Savor the simplicity of this Garlic Chicken and Vermicelli dish, featuring tender chicken and delicate vermicelli noodles infused with aromatic garlic for a flavorful and comforting meal.

INGREDIENTS

1 package PASTA RONI® Garlic & Olive Oil Vermicelli

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

2 tbsp margarine or butter

1 ¾ cups water

1/2 cup red bell pepper strips (optional)

1/2 cup zucchini slices (optional)

HOW TO MAKE

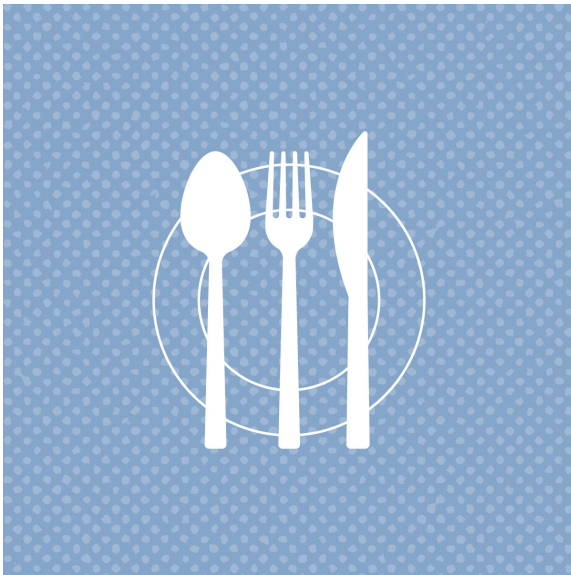
DIRECTIONS

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 ¾ cups water; bring to a boil. Slowly stir in pasta and Special Seasonings. Return to a boil.

Reduce heat to medium. Boil uncovered, 8-10 min or until pasta is just tender, stirring frequently.

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



PREP
TIME

5min



COOK
TIME

15min



SERVES

3-4

PRODUCT

