

# Garlic Chicken and Angel Hair Pasta

Delight in the savory goodness of Garlic Chicken and Angel Hair Pasta, marrying tender chicken and delicate angel hair pasta infused with aromatic garlic flavors for a satisfying meal.

## INGREDIENTS

**1 package** PASTA RONI® Butter & Garlic

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

**1 tbsp** margarine or butter

**1 ¾ cups** water

**1/3 cup** milk

**1 cup** frozen peas (optional)

## HOW TO MAKE

### DIRECTIONS

In large skillet, melt 1 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 and 1/3 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

5min



COOK  
TIME

15min



SERVES

2

## PRODUCT

