

Mediterranean Vermicelli with Cooked Chicken

A delicious Mediterranean vermicelli dish showcasing tender cooked chicken, flavorful herbs, and vibrant vegetables, creating a light and satisfying pasta meal infused with Mediterranean flavors.

INGREDIENTS

1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli

1 ¾ cups water

2 tbsp margarine, butter or spread with no trans fat

1/2 cup thinly sliced red or yellow onion

1/2 tsp dried oregano leaves

2 cups chopped cooked chicken

3 cups loosely packed fresh baby spinach leaves

2 plum tomatoes, coarsely chopped

1/4 cup pitted ripe or Kalamata olive slices

Crumbled Feta cheese (optional)

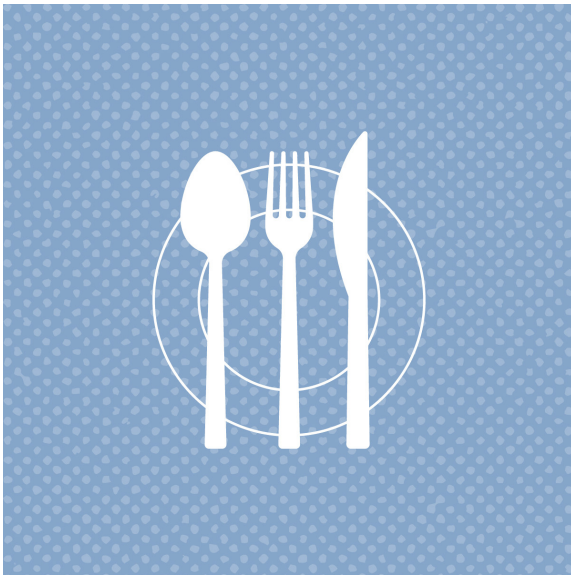
HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, onion and oregano. Boil uncovered 6 minutes. Stir in chicken. Return to a boil. Continue cooking 2 to 4 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in spinach, tomatoes and olives. Let stand 3 to 5 minutes to thicken. Serve with cheese, if desired.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

3

PRODUCT

