

# Mediterranean Vermicelli with Cooked Turkey

A vibrant fusion of vermicelli pasta adorned with tender cooked turkey, tomatoes, olives, and Feta cheese.

## 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 turkey

**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)

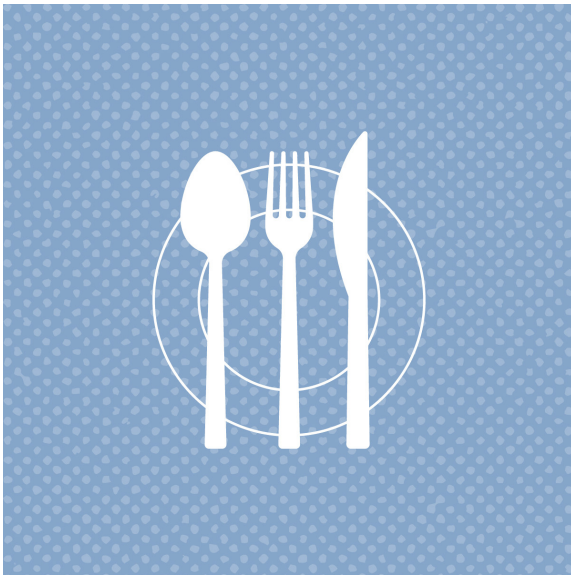
## HOW TO MAKE

### 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 turkey. 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

5min



COOK  
TIME

15min



SERVES

3

## PRODUCT

