

Pasta with Scrambled Eggs and Turkey Ham

Enjoy a satisfying meal with this Pasta with Scrambled Eggs and Turkey Ham, combining fluffy scrambled eggs, savory turkey ham, and al dente pasta for a hearty dish.

INGREDIENTS

- 2 **tbsp** margarine
- 1 **cup** onion, 3/8" diced
- 2 **cups** turkey ham, cut in 1/4"X1/4"X2" strips
- 1 1/2 **cups** water
- 3/4 **cup** milk
- 2 **tbsp** margarine
- 1 **box** 5.5 oz PASTA RONI® White Cheddar & Broccoli
- 2 **cups** eggs, scrambled (8 large eggs)
- 2 **tbsp** parsley, coarsely chopped

HOW TO MAKE

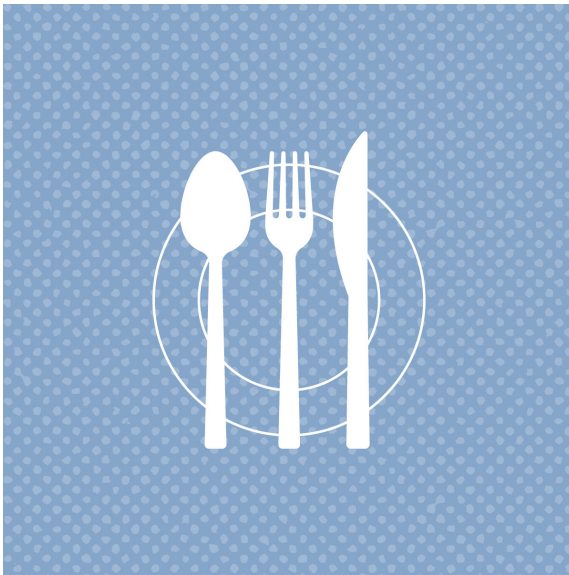
DIRECTIONS

In a medium saucepan, heat margarine on medium high heat and sauté the onions until brown, add turkey ham and reserve warm.

In a medium quart sauce pan, bring 1 1/2 cups water, 3/4 cup milk, 2 tbsp of margarine, Special Seasonings and pasta to a boil. Reduce heat to medium.

Gently boil uncovered 7 minutes, stirring frequently.

Sauce will be thin. Do not overcook. Add cooked pasta and sauce to the onion and turkey ham sauté pan and stir the parsley and scrambled eggs in gently.



PREP
TIME
10min



COOK
TIME
30min



SERVES
8

PRODUCT

