

Creamy White Cheddar and Chicken Broccoli Soup

Savor the comforting warmth of creamy white cheddar and chicken broccoli soup, a delicious blend of tender chicken, vibrant broccoli, and rich white cheddar cheese in a creamy broth, perfect for chilly evenings.

INGREDIENTS

- 1 ½ cups water
- ¾ cup milk
- 2 tbsp margarine
- 1 box 5.5 oz PASTA RONI® Butter & Herb Italiano
- ½ cup chicken breast, raw ¾" diced
- ⅔ cup red bell pepper, ¼"X¼"X1" strips
- ¼ tsp salt
- 1 cup milk
- 1 cup water

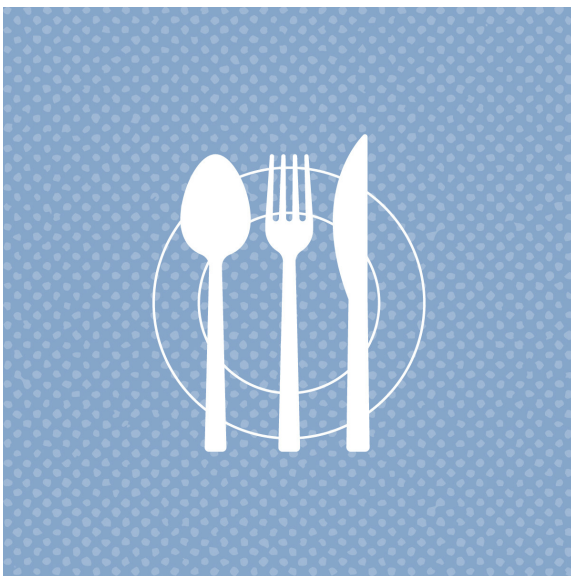
HOW TO MAKE

DIRECTIONS

In a medium sauce pan, bring 1 ½ cups water, ¾ 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 chicken breast, red bell pepper, salt, additional milk, and water and bring to a simmer until chicken is thoroughly cooked.



PREP
TIME
15min



COOK
TIME
20min



SERVES
5

PRODUCT

