

# Primavera with Canned Salmon

A vibrant primavera dish featuring canned salmon, fresh seasonal vegetables, and al dente pasta, creating a quick and wholesome meal bursting with flavor and nutrients.

## 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 ½ cups** broccoli flowerets

**¾ cup** shredded carrots

**¼ cup** green onion slices

**1 can (6 oz)** salmon, drained and broken into chunks

Shredded Parmesan cheese

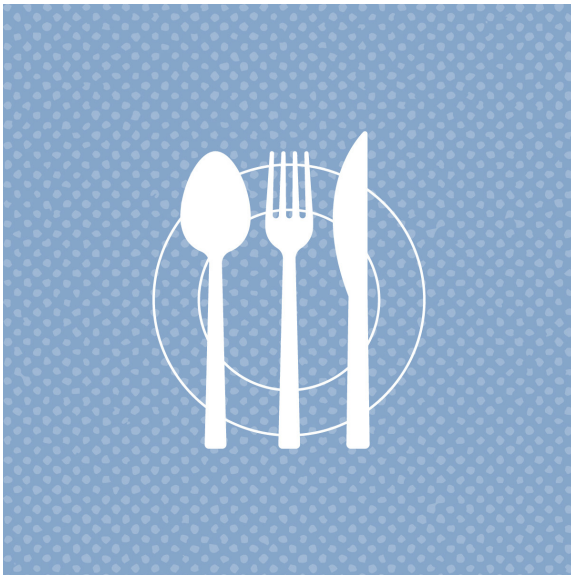
## HOW TO MAKE

### 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 and Special Seasonings. Boil uncovered 4 minutes. Stir in broccoli, carrots and green onions. Return to a boil. Continue cooking 4 to 6 minutes or until pasta is tender, stirring frequently. Add chicken; cook and stir gently until heated through.

Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

3

## PRODUCT

