

Tuna Noodle with Salmon

Elevate classic tuna noodle dish with the addition of succulent salmon, creating a flavorful twist on a beloved dish that's both comforting and satisfying.

INGREDIENTS

- 1 package (6.2 oz) PASTA RONI® Shells & White Cheddar
- 2 cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup frozen peas or cut green beans
- 1 cup baby carrots, quartered lengthwise
- 2 cans (6 oz each) salmon, drained and broken into chunks
- 1/2 cup chopped green onions
- 2/3 cup milk
- 1/4 tsp ground black pepper
- 1/2 cup crushed potato chips (about 3 cups chips)

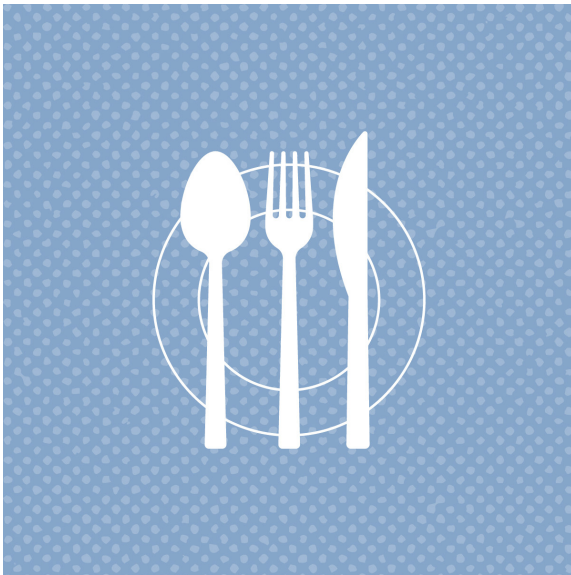
HOW TO MAKE

DIRECTIONS

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

Slowly stir in pasta. Boil uncovered 10 minutes, stirring frequently. Add green beans and carrots. Return to a boil. Boil 2 to 4 additional minutes or until most of the water is absorbed.

Stir in 2/3 cup milk, Special Seasonings, salmon, green onions and pepper. Return to a boil.



PREP
TIME
10min



COOK
TIME
15min



SERVES
3

PRODUCT

