

Fettuccine Carbonara with Smoked Turkey

Enjoy a delightful twist on the classic fettuccine carbonara with smoked turkey, adding a delicious smoky flavor to the creamy pasta dish for a satisfying and flavorful meal.

INGREDIENTS

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 2 cups chopped smoked turkey
- 1 cup frozen peas
- 1 cup baby carrots, cut in quarters lengthwise
- 3 tbsp margarine, butter or spread with no trans fat
- 1 ¼ cups water
- 1/2 cup milk
- 1/4 cup green onion slices
- 1 tsp Dijon mustard
- 1/4 cup pitted ripe olive slices (optional)
- 1 tbsp chopped parsley (optional)

HOW TO MAKE

DIRECTIONS

In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tbsp margarine, turkey, peas, carrots, green onions and mustard; stir.

Bring to a boil; reduce heat. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently.

Sauce will be thin. Stir in olives, if desired. Let stand 3 to 5 minutes for sauce to thicken. Sprinkle with parsley, if desired.



PREP
TIME
10min



COOK
TIME
15min



SERVES
3

PRODUCT

