

Angel Hair Carbonara with Smoked Turkey

Enjoy a lighter take on the classic carbonara with this flavorful rendition, where delicate angel hair pasta harmonizes with the smoky essence of turkey, creating a deliciously indulgent Italian-inspired dish.

INGREDIENTS

- 1 package (5.1 oz) PASTA RONI® Parmesan Cheese
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- ½ cup chopped carrots
- ¾ cup frozen peas
- ¼ cup chopped onion or green onion slices
- 2 cups diced cooked smoked turkey
- ⅔ cup milk
- ¼ cup sour cream

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, ⅔ cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, carrots and onion. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 3 minutes. Stir in peas; bring back to a boil and continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in turkey and sour cream. Let stand 5 minutes to thicken.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

4

PRODUCT

