

Florentine Cooked Chicken

Savor the elegance of Florentine cooked chicken, featuring tender chicken cooked with spinach and a creamy sauce infused with aromatic herbs for a sophisticated and flavorful dish.

INGREDIENTS

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 2/3 cup milk
- 1 garlic clove, minced or pressed
- 2 cups chopped cooked chicken
- 1/4 cup roasted red pepper strips or 1 medium tomato, coarsely chopped
- 3 cups loosely packed fresh baby spinach
- 2 tbsp chopped fresh basil (optional)
- Shredded Parmesan cheese or Italian cheese blend
- 1/4 cup chopped onion

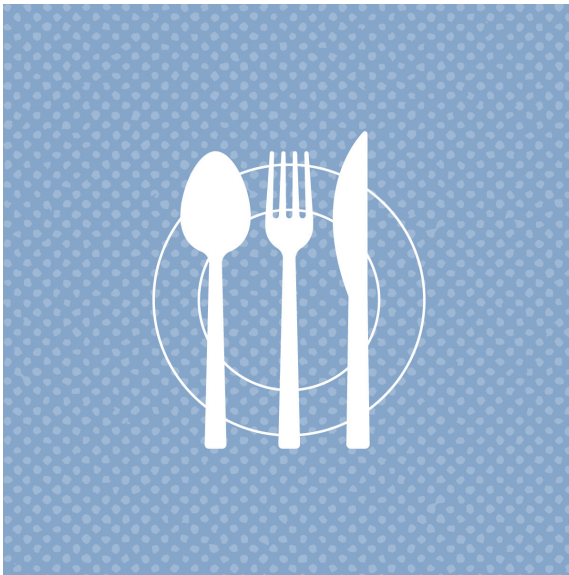
HOW TO MAKE

DIRECTIONS

In a large saucepan, bring just to a boil: 1 ½ cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, onion and garlic. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add chicken, spinach and red pepper; bring back to a boil. Continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Stir in basil, if desired. Serve with cheese.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

3

PRODUCT

