



PREP  
TIME  
10<sub>min</sub>



COOK  
TIME  
15<sub>min</sub>



SERVES  
4

# Tetrazzini with Chicken Strips

Savor the comforting flavors of tetrazzini with chicken strips, featuring tender chicken, vegetables, and pasta enveloped in a creamy sauce for a satisfying and hearty meal.

## INGREDIENTS

**1 package (5.1 oz)** PASTA RONI® Parmesan Cheese

**1 ½ cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**1 ½ cups** fresh or frozen broccoli flowerets

**1/4 cup** chopped red bell pepper or roasted red pepper

**1/4 cup** chopped onion

**2 cups** cooked chicken strips

**1/2 cup** crushed buttery cracker crumbs or seasoned crouton crumbs

**2/3 cup** milk

## HOW TO MAKE

### DIRECTIONS

In a medium 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, broccoli, onion and bell pepper. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add chicken; cook and stir until heated through.

Sauce will be thin. Let stand 5 minutes to thicken. Top each serving with cracker crumbs.

## PRODUCT

