

# Chicken Primavera

Savor the freshness of chicken primavera, a vibrant dish brimming with tender chicken and colorful vegetables tossed in a light and flavorful sauce for a delightful taste of spring.

## INGREDIENTS

**12 oz** boneless, skinless chicken breasts, cut into thin strips

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

**2/3 cup** milk

**10 oz package** frozen mixed vegetables

**1 tsp** dried basil or oregano leaves

**1 (4.7 oz) package** PASTA RONI® Fettuccine Alfredo

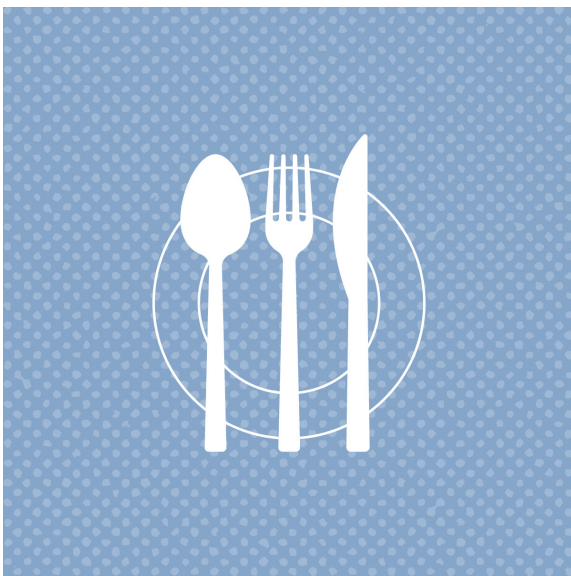
## HOW TO MAKE

### DIRECTIONS

In large skillet over medium-high heat, sauté chicken with margarine for 3 to 4 minutes or until chicken is no longer pink.

Add 1 ½ cups water, milk, vegetables and basil; bring to a boil.

Stir in pasta and Special Seasonings; return to boil. Reduce heat to medium-low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender. Let stand 3 minutes before serving.



PREP  
TIME

10min



COOK  
TIME

15min



SERVES

4

## PRODUCT

