



PREP  
TIME  
10min



COOK  
TIME  
20min



SERVES  
4

# Rosemary Chicken Linguine Skillet

Experience rustic charm with this Rosemary Chicken Linguine Skillet, featuring tender chicken, aromatic rosemary, and al dente linguine cooked together in a single skillet for a simple yet satisfying meal.

## INGREDIENTS

**3/4 lb** boneless, skinless chicken breast halves, cut into thin strips

**1 package (4.7 oz)** PASTA RONI® Chicken & Broccoli

**1 1/2 cups** baby carrots

**1/2 tsp** dried rosemary leaves, crushed

**3/4 cup** green onion tops, cut into 1-inch pieces

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

**1 ? cups** water

**1/4 cup** milk

**1 tbsp** margarine or butter

## HOW TO MAKE

### DIRECTIONS

In large skillet, melt 1 tbsp margarine over medium-high heat. Add chicken; cook and stir 4 to 5 minutes or until browned. Add 1 ? cups water, 1/4 cup milk and 1 tbsp margarine to skillet. Bring to a boil.

Slowly stir in pasta, seasonings, carrots and rosemary; return to a boil. Reduce heat to medium. Gently boil uncovered, 9 to 10 minutes, or until pasta is tender, stirring frequently.

Stir in green onions. Remove skillet from heat. (Sauce will be thin.) Let stand 3 to 5 minutes for sauce to thicken.

## PRODUCT

