

Parmesan Chicken Skillet

This Parmesan chicken skillet recipe boasts tender chicken breasts cooked in a flavorful tomato sauce for a deliciously comforting meal.

INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cut into thin strips
- 1/2 tsp Italian seasoning
- 2 tbsp margarine, butter or spread with no trans fat
- 2/3 cup milk
- 1 cup frozen or canned peas, drained
- 1 package PASTA RONI® Parmesan Cheese
- 1 medium tomato, chopped

HOW TO MAKE

DIRECTIONS

Toss chicken with Italian seasoning. Sauté chicken with margarine in large skillet on high heat 5 minutes or until no longer pink inside.

Add 1 ¼ cups water, milk and peas. Bring to a boil.

Stir in pasta, Special Seasoning and tomato. Reduce heat to medium. Gently boil uncovered 4 to 5 minutes or until pasta is tender. Let stand 3 minutes before serving.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

