



# Chicken and Green Bean Skillet

Indulge in a simple and flavorful meal with this Chicken and Green Bean Skillet, marrying tender chicken and crisp green beans in a savory sauce for a delicious one-pan dish.

## INGREDIENTS

**3/4 lb** boneless, skinless chicken breast halves, cut into 1-inch pieces

**1/8 tsp** ground black pepper

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

**1 1/2 cups** frozen cut green beans

**3/4 cup** canned French fried onions

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

**1 1/4 cups** water

**1/2 cup** milk

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



PREP  
TIME  
10min



COOK  
TIME  
20min



SERVES  
4

## PRODUCT



## 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. Sprinkle with black pepper.

Stir in 1 1/4 cups water, 1/2 cup milk and 2 tbsp margarine. Bring to a boil. Stir in pasta, seasonings and green beans. Return to a boil. Reduce heat to medium-low. Gently boil uncovered 5 to 6 minutes, or until pasta is slightly firm, stirring frequently.

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