



PREP  
TIME

5<sub>min</sub>



COOK  
TIME

15<sub>min</sub>



SERVES

4

# Angel Hair Carbonara Skillet

Indulge in creamy Italian flavors with this Angel Hair Carbonara Skillet, featuring delicate pasta coated in a rich cheese sauce, with ham for added flavor.

## INGREDIENTS

**1 package (4.8 oz)** PASTA RONI® Angel Hair Pasta & Herbs

**1 ? cups** water

**2/3 cup** milk

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

**1/4 cup** chopped onion

**1 cup** frozen peas

**8 oz (2 cups)** ham, cut into thin strips

**1/4 cup** sour cream

## HOW TO MAKE

### DIRECTIONS

In large skillet, bring water, milk and margarine to a boil; reduce heat to medium.

Slowly stir in pasta, seasonings, and onion. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add peas; continue boiling 1 to 2 minutes or until pasta is tender, stirring frequently.

Remove skillet from heat. (Sauce will be thin.) Stir in ham and sour cream. Let stand 3 to 5 minutes for sauce to thicken.

## PRODUCT

