



PREP  
TIME

5min



COOK  
TIME

20min



SERVES

3

# Pesto Carbonara

Elevate your pasta game with this pesto carbonara, a decadent fusion of creamy carbonara sauce and vibrant pesto, perfect for a luxurious yet simple meal.

## INGREDIENTS

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

**1 package (6.2 oz)** PASTA RONI® Shells & White Cheddar

**2/3 cup** milk

**1/4 cup** prepared pesto or 1/2 cup chopped fresh basil

**6 slices** crisply cooked bacon, crumbled

**1/3 cup** toasted pine nuts or chopped walnuts

## HOW TO MAKE

### DIRECTIONS

In 3-quart saucepan, combine 2 cups water and margarine. Bring just to a boil. Stir in pasta. Reduce heat to medium. Boil uncovered 12 to 14 minutes or until most of water is absorbed, stirring frequently.

Add milk, pesto and contents of seasoning packet; stir well. Continue to boil 3 to 4 minutes or until pasta is desired tenderness, stirring frequently. Stir in bacon and pine nuts before serving.

## PRODUCT

