

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

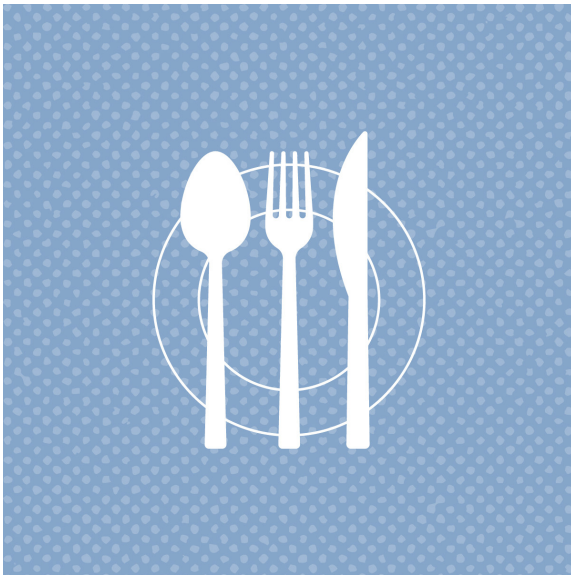
- 2 tbsp margarine, butter or spread with no trans fat
- 1 package (6.2 oz) PASTA RONI® Shells & White Cheddar
- 2/3 cup milk
- 1/4 cup prepared pesto or 1/2 cup chopped fresh basil
- 6 slices crisply cooked bacon, crumbled
- 1/3 cup toasted pine nuts or chopped walnuts

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.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

3

PRODUCT

