

# Angel Hair Al Fresco

White wine gives it great flavor.

## INGREDIENTS

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

**1/4 cup** dry white wine (optional)

**2** medium tomatoes, chopped

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

**1 tbsp** chopped fresh basil or 1 tsp dried basil

**1/4 cup** slivered almonds, toasted (optional)

**1 (6.5 oz) can** tuna, drained, flaked or 1 ½ cups chopped cooked chicken

**2/3 cup** milk

**1/3 cup** sliced green onions or chopped onion

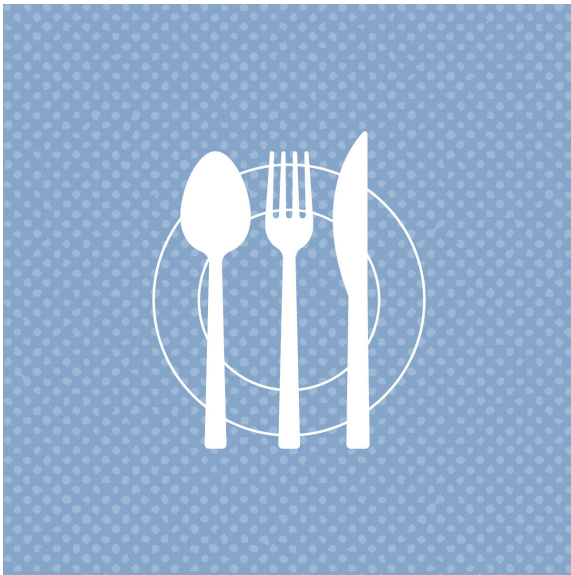
## HOW TO MAKE

### DIRECTIONS

In large saucepan, combine 1 ½ cups water, milk and margarine. Bring just to a boil.

Slowly stir in pasta, Special Seasonings, tuna, tomatoes, green onions, wine, almonds and basil. Separate pasta with a fork, if needed. Return to a boil; reduce heat to medium. Boil uncovered, 4 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

