

Primavera-Style Alfredo

An easy dinner with lots of fresh flavor.

INGREDIENTS

3 tbsp margarine, butter or spread with no trans fat

1/2 cup chopped red or green bell pepper

1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

1 medium tomato, chopped

1/4 cup chopped onion

1 cup frozen or canned peas, drained

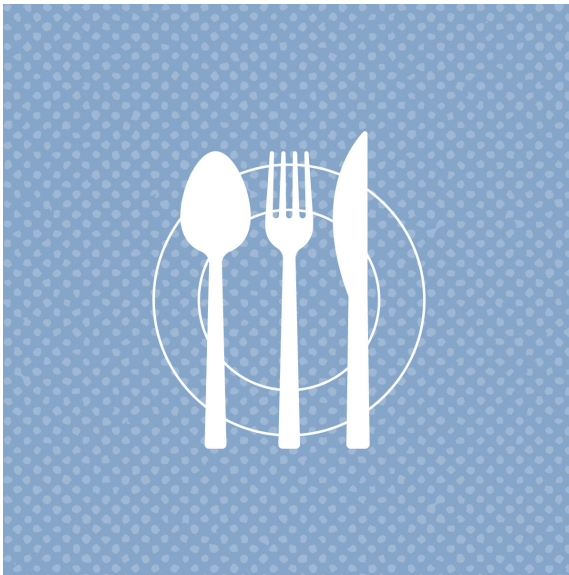
1/2 cup milk

HOW TO MAKE

DIRECTIONS

In large saucepan, over medium-high heat, melt margarine. Add bell pepper and onion; cook 3 minutes, stirring occasionally. Add peas; cook 2 minutes more or until vegetables are tender crisp, stirring occasionally.

Add 1 ¼ cups water, milk, pasta and Special Seasonings. Bring to a boil; reduce heat to medium-low. Gently boil uncovered, 6 to 7 minutes or until pasta is tender, stirring occasionally. Remove from heat; stir in tomato. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

