



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

4

# Fisherman's Wharf Fettuccine

A loaf of sour dough bread will complete this meal.

## INGREDIENTS

1 (6.5 oz) **can** tuna, drained, flaked

1 (4.7 oz) **package** PASTA RONI® Fettuccine Alfredo

1 ¼ **cups** water

1 **tsp** lemon juice

1/2 **cup** milk

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

1 (10 oz) **package** frozen peas, thawed

1/3 **cup** mayonnaise or dairy sour cream

## HOW TO MAKE

### DIRECTIONS

In large saucepan, over medium-high heat, combine pasta, peas, water, milk, margarine and Special Seasonings; bring to a boil. Reduce heat to medium-low.

Gently boil 6 to 7 minutes, stirring frequently until pasta is tender.

Remove from heat. Stir in tuna, lemon juice and mayonnaise. Sauce will be thin. Let stand 3 to 5 minutes to thicken.

## PRODUCT

