

Home-Style Spring Shells with Chicken

Three quick steps to create one of America's most popular comfort foods.

INGREDIENTS

- 2 cups cut fresh asparagus (about 3-inch pieces) or frozen asparagus cuts, thawed
- 1 tbsp margarine, butter or spread with no trans fat
- 4 cloves garlic, minced
- 1 (6.2 oz) package PASTA RONI® Shells & White Cheddar
- 2 cups chopped cooked chicken, turkey or ham
- 2/3 cup milk
- 2 tbsp chopped fresh parsley or 2 tsp dried parsley

HOW TO MAKE

DIRECTIONS

In large skillet, over medium-low heat, melt margarine. Add garlic; cook 30 seconds or until golden brown, stirring frequently.

Stir in 2 cups water. Bring just to a boil. Reduce heat to medium. Slowly stir in pasta. Boil, uncovered, 12 to 14 minutes, or until most of water is absorbed, stirring frequently.

Add turkey, asparagus, milk and Special Seasonings. Cook 2 to 4 more minutes or until pasta is tender and asparagus is tender-crisp, stirring occasionally. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
10min



COOK
TIME
25min



SERVES
4

PRODUCT

