

# Angel Hair Carbonara

Serve this Italian specialty with crusty rolls.

## INGREDIENTS

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

**1 (10 oz) package** frozen peas or 1 (16 oz) can peas, drained

**2 cups** chopped, cooked pork or ham

**1/4 cup** sliced green onions or chopped onion

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

**2/3 cup** milk

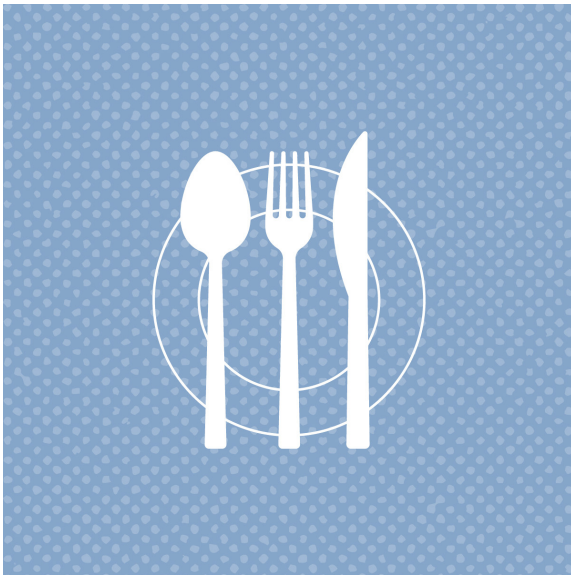
## HOW TO MAKE

### DIRECTIONS

In large saucepan, combine 1 1/2 cups water, milk and margarine. Bring just to a boil.

Slowly stir in pasta and Special Seasonings. Separate pasta with a fork, if needed. Reduce heat to medium; boil uncovered, 2 minutes, stirring occasionally.

Add pork, peas and green onions. Cook 2 to 3 more minutes or until pasta is tender. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP  
TIME

5 min



COOK  
TIME

15 min



SERVES

4

## PRODUCT

