

Pesto Turkey and Pasta

Experience the vibrant flavors of this Pesto Turkey and Pasta dish, combining succulent turkey and al dente pasta tossed in fragrant pesto sauce for a delicious and easy-to-make meal.

INGREDIENTS

- 1 **tb**sp margarine, butter or spread with no trans fat
- 1 (4.7 oz) **package** PASTA RONI® Chicken & Broccoli
- 1 medium red or green bell pepper, sliced
- 1/4 **cup** pine nuts or chopped walnuts, toasted
- 1 **lb** boneless, skinless turkey or chicken breasts, cut into thin strips
- Grated Parmesan cheese, optional
- 1/4 **cup** milk
- 1/2 medium onion, chopped
- 1/2 **cup** prepared pesto sauce

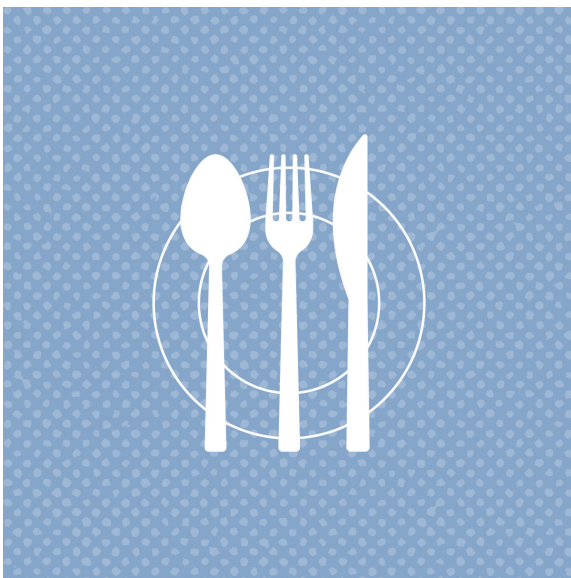
HOW TO MAKE

DIRECTIONS

In large saucepan, bring 1 ½ cups water, milk and margarine to a boil. Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil 1 minute.

Add turkey, bell pepper and onion. Return to a boil. Gently boil 8 to 9 minutes or until pasta is tender and turkey is no longer pink inside, stirring occasionally.

Stir in pesto. Let stand 3 to 5 minutes before serving. Sprinkle with nuts and cheese, if desired.



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT

