

# 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 tbsp** 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

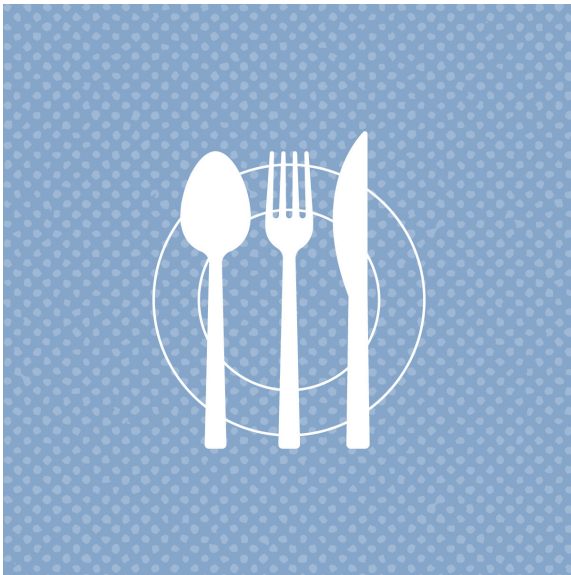
## HOW TO MAKE

### 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

