

# Savory Chicken & Pasta

Experience the comforting blend of succulent chicken and al dente pasta, infused with a savory symphony of herbs and spices in this tantalizing dish.

## INGREDIENTS

**4** large bone-in, skin-on chicken thighs (about 2 lbs) trimmed of excess fat

**1 tsp** paprika

**1/2 tsp** dried thyme leaves

**1/4 tsp** ground black pepper

**4** cloves garlic, minced

**1 tbsp** oil or margarine

**2/3 cup** milk

**2 cups** fresh or frozen broccoli flowerets

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

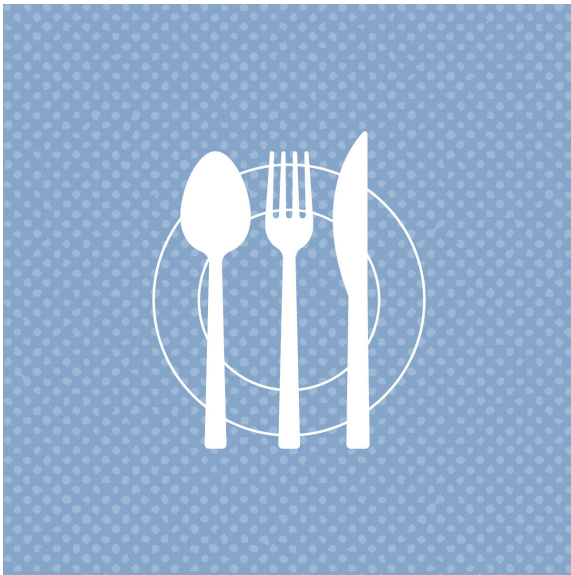
## HOW TO MAKE

### DIRECTIONS

Sprinkle chicken with paprika, thyme and pepper.

Cook chicken and garlic with oil in large skillet over medium heat 8 to 9 minutes per side or until chicken is no longer pink inside. Drain fat. Return chicken to skillet.

Add 1 2/3 cups water, milk and broccoli to same skillet; bring to a boil. Stir in pasta and Special Seasonings packet. Return to a boil. Reduce to medium. Gently boil uncovered 4 to 5 minutes or until pasta is tender, stirring occasionally.



PREP  
TIME  
10min



COOK  
TIME  
25min



SERVES  
4

## PRODUCT

