

Curried Chicken and Fettuccine

Experience a fusion of flavors with this Curried Chicken and Fettuccine, featuring tender chicken and aromatic curry spices served over al dente fettuccine for a deliciously unique dish.

INGREDIENTS

- 4 boneless, skinless chicken breast halves (about 1 lb)
- 2 tsp curry powder
- 1/8 tsp cayenne pepper
- 3 tbsp margarine, butter or spread with no trans fat, divided
- 1 1/2 cups thinly sliced carrots
- 1/2 cup milk
- 1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo
- 1/3 cup raisins
- 1/4 cup chopped cilantro or sliced green onions

HOW TO MAKE

DIRECTIONS

Sprinkle chicken with curry powder and cayenne pepper. Cook chicken with 1 tbsp margarine in large skillet over medium heat 5 to 6 minutes on each side or until browned. Remove from skillet; set aside.

Cook and stir carrots with remaining tbsp margarine in same skillet 2 minutes.

Add 1 1/4 cups water, milk, pasta. Special Seasonings packet and raisins. Stir and bring to a boil. Place chicken over pasta. Return to a boil. Reduce heat to medium. Gently boil uncovered 5 to 6 minutes or until pasta is tender and chicken is no longer pink in center, stirring occasionally. Sprinkle with cilantro.



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT

