

# 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 ½ 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 ¼ 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

