



PREP  
TIME

5min



COOK  
TIME

20min



SERVES

4

## PRODUCT



# Noodly Chicken and Green Bean Skillet

Embark on a culinary adventure with this noodly chicken and green bean skillet, featuring tender chicken and crisp green beans tossed in a flavorful sauce for a delightful one-pan meal.

## INGREDIENTS

**1 (4.7 oz) package** PASTA RONI® Fettuccine Alfredo

**3 tbsp** margarine, butter or spread with no trans fat, divided

**1 (14.5 oz) can** French-style green beans, drained

**3/4 lb** boneless, skinless chicken breasts, cut into 3/4-inch pieces

**1 (2.8 oz) can** French fried real onions (about 2 cups), divided

**3/4 cup** milk

## HOW TO MAKE

### DIRECTIONS

In large skillet over medium-high heat, melt 1 tbsp margarine. Add chicken; sauté 5 minutes or until chicken is no longer pink inside. Stir in 1 ½ cups fried onions. Remove from skillet; set aside.

In same skillet, bring 1 ¼ cups water, milk, remaining 2 tbsp margarine, pasta and Special Seasonings to a boil. Reduce heat to low. Gently boil uncovered, 4 minutes, stirring occasionally.

Stir in chicken mixture and green beans; simmer 1 to 2 minutes or until pasta is tender, stirring frequently. Top with remaining fried onions.