

# Skillet Turkey Tetrazzini

Enjoy a comforting classic with Skillet Turkey Tetrazzini, blending tender turkey, creamy sauce, and pasta in a single skillet for a convenient and delicious meal that's perfect for any night of the week.

## INGREDIENTS

**2 tbsp** margarine, butter or spread with no trans fat

**1 (5.1 oz) package** PASTA RONI® Parmesan Cheese

**3/4 lb** boneless turkey breast or chicken breasts, cut into thin strips

**1 cup** sliced fresh mushrooms

**1/2 cup** chopped red or green bell pepper

**2/3 cup** milk

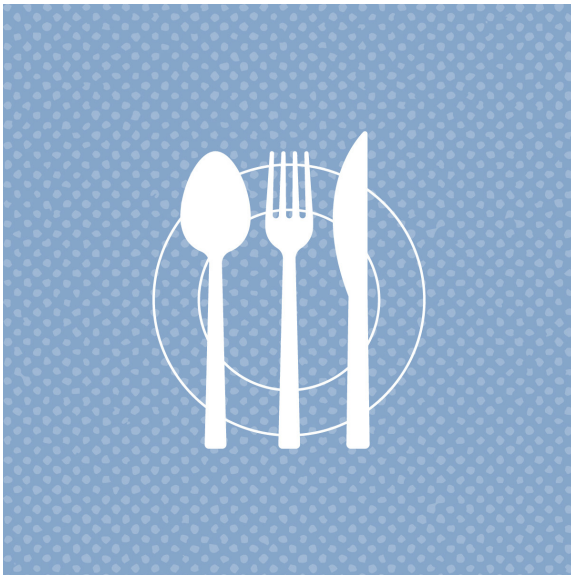
## HOW TO MAKE

### DIRECTIONS

In large skillet over medium-high heat, melt margarine. Add turkey, mushrooms and bell pepper. Sauté 5 minutes or until turkey is no longer pink inside. Remove from skillet; set aside.

In same skillet, bring 1 2 cups water and milk to a boil.

Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil uncovered, 4 to 5 minutes or until pasta is tender. Stir in turkey mixture. Let stand 3 minutes before serving.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

