

Skillet Chicken Divan Alfredo

Creamy chicken dish that takes 6 minutes to prepare in a skillet!

INGREDIENTS

12 oz boneless, skinless chicken breasts, cut into 3/4-in thick chunks

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

2/3 cup milk

2 cups broccoli florets

1 red bell pepper, cut into short, thin strips

1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

1/4 cup panko or plain dry bread crumbs

1/2 cup shredded cheddar cheese

HOW TO MAKE

DIRECTIONS

Sauté chicken with 2 tbsp of margarine in a large skillet over medium-high heat for 3-5 minutes or until chicken is lightly browned and cooked through; remove to a plate.

Add to skillet 1 2/3 cups water, milk, broccoli and bell pepper; bring to a boil. Stir in pasta and special seasonings; return to boil. Reduce heat to medium-low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender. Stir in cooked chicken and let stand 3 minutes before serving.

While pasta cooks, melt remaining 1 tbsp margarine in skillet. Add bread crumbs and cook over medium-low heat, stirring often, 3 minutes or until golden and crisp. Remove to a small bowl.

Top servings of pasta with cheese and toasted crumbs.



PREP
TIME
10min



COOK
TIME
14min



SERVES
4

PRODUCT

