

# Greek-Style Chicken and Herb Pasta

A tasty Greek style pasta dish that 's easy to make and tastes like it took hours to prepare.

## INGREDIENTS

**1 lb** boneless, skinless chicken breast, cut into 1" pieces

**1 (4.6 oz) package** PASTA RONI® Garlic & Olive Oil Vermicelli

**1 cup** grated Parmesan cheese

**1 cup** white cooking wine

**2 tbsp** lemon juice

**2 tsp** dried parsley

**2 tsp** dried basil

**2 tsp** olive oil

## HOW TO MAKE

### DIRECTIONS

Heat 2 tbsp olive oil and cook chicken for five minutes in a large skillet over medium-high heat.

Prepare Pasta Roni Garlic and Oil - following directions on box in a large saucepan.

Add 1 cup cooking wine and 2 tbsp lemon juice to the chicken and bring to a boil for 5 minutes.

Add chicken and cooking wine mixture to the garlic and olive oil pasta.

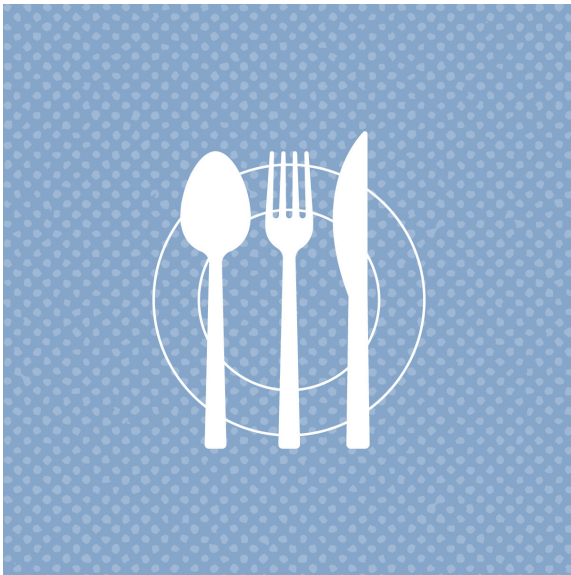
Add 2 tsp basil and 2 tsp parsley.

Continue to boil for an additional 5 minutes.

Let simmer for 5 minutes on low heat.

Add 1 cup parmesan cheese and toss with tongs.

Serve immediately.



PREP  
TIME  
10min



COOK  
TIME  
20min



SERVES  
4

## PRODUCT

