

Garden Herb and Chicken Pasta

Enjoy a burst of fresh flavors with this Garden Herb and Chicken Pasta, combining tender chicken, aromatic herbs, and garden-fresh vegetables for a satisfying and flavorful meal.

INGREDIENTS

- 1 pkg PASTA RONI® Angel Hair Pasta & Herbs
- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 ? cups water
- 2/3 cup milk
- 2 tbsp margarine or butter
- 1 cup cherry tomato halves (optional)

HOW TO MAKE

DIRECTIONS

In large skillet, melt margarine over medium-high heat. Add chicken; cook and stir 5-6 min or until browned.

Slowly add water and milk; bring to a boil. Slowly stir in pasta and seasoning mix. Separate pasta with fork. Return to a boil.

Reduce heat to medium. Boil uncovered, 4-5 min or until just tender, stirring frequently. Stir in tomatoes, if desired.

Sauce will be thin. Let stand 3-5 min to thicken.



PREP TIME

5 min



COOK TIME

20 min



SERVES

3-4

PRODUCT

