



# Chicken Fettuccine Alfredo

Indulge in creamy comfort with this Chicken Fettuccine Alfredo, featuring tender chicken and al dente pasta smothered in a rich and velvety Alfredo sauce.

## INGREDIENTS

- 1 pkg PASTA RONI® Fettuccine Alfredo
- 1 ¼ cups water
- 1/2 cup milk
- 3 tbsp margarine or butter
- 2 cups fresh baby spinach
- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces



PREP  
TIME  
5min



COOK  
TIME  
15min



SERVES  
2

## 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, milk, pasta and seasoning mix; bring to a boil, stirring occasionally.

Reduce heat to medium. Boil uncovered, 5-6 min or until pasta is just tender, stirring frequently. Stir in spinach, if desired.

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

## PRODUCT

