

Southwestern Shells and White Cheddar Ground Chicken

Indulge in the fusion of flavors with this Southwestern shells and white cheddar ground chicken, blending tender pasta shells with seasoned ground chicken and creamy white cheddar for a delicious twist on a classic dish.

INGREDIENTS

- 1 package (6.2 oz)** PASTA RONI® Shells & White Cheddar
- 2 cups** water
- 2 tbsp** margarine, butter or spread with no trans fat
- 3/4 lb** ground chicken, cooked and drained
- 1 cup** frozen or drained canned corn
- 1** garlic clove, minced or pressed
- 1 tsp** chili powder
- 1 cup** salsa
- 1/3 cup** chopped green onions
- 1/4 cup** pitted ripe olive slices
- 2 tbsp** chopped cilantro (optional)

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 2 cups water, 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta. Boil uncovered 12 to 14 minutes, stirring frequently. Most of water will be absorbed.

Stir in salsa (instead of milk), Special Seasonings, cooked chicken, corn, garlic, and chili powder. Return to a boil. Boil 1 to 2 minutes or until pasta is tender. Stir in green onions and olives. Let stand 3 to 5 minutes to thicken. Sprinkle with cilantro, if desired.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

