

# Angel Hair Carbonara with Smoked Turkey

Enjoy a lighter take on the classic carbonara with this flavorful rendition, where delicate angel hair pasta harmonizes with the smoky essence of turkey, creating a deliciously indulgent Italian-inspired dish.

## INGREDIENTS

**1 package (5.1 oz)** PASTA RONI® Parmesan Cheese

**1 ? cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**1/2 cup** chopped carrots

**3/4 cup** frozen peas

**1/4 cup** chopped onion or green onion slices

**2 cups** diced cooked smoked turkey

**2/3 cup** milk

**1/4 cup** sour cream

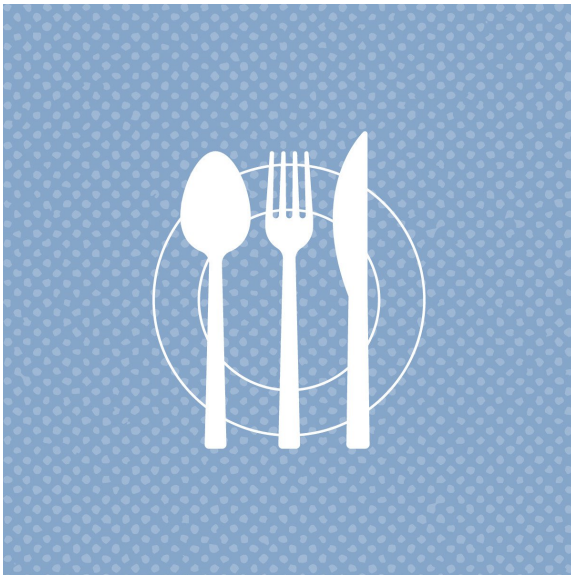
## HOW TO MAKE

### DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ? cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, carrots and onion. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 3 minutes. Stir in peas; bring back to a boil and continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in turkey and sour cream. Let stand 5 minutes to thicken.



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

4

## PRODUCT

