

# Ground Chicken Goulash

Delight in a lighter take on the classic with ground chicken goulash, featuring tender chicken cooked with a medley of vegetables and aromatic spices in a savory tomato sauce for a wholesome and flavorful dish.

## INGREDIENTS

- 1 package (4.8 oz)** PASTA RONI® Angel Hair Pasta & Herbs
- 1 ? cups** water
- 2 tbsp** margarine, butter or spread with no trans fat
- 1 can (14.5 oz)** diced tomatoes, undrained
- 3/4 lb** ground chicken, cooked and drained
- 1 cup** frozen corn or drained canned corn
- 1/2 cup** chopped green bell pepper
- 1** garlic clove, minced or pressed
- 1/4 cup** chopped onion
- 1 tbsp** ground paprika
- Sour cream (optional)

## HOW TO MAKE

### DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ? cups water, DO NOT ADD MILK, 2 tbsp margarine and tomatoes. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, cooked chicken, corn, bell pepper, onion, garlic and paprika. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Serve with sour cream, if desired.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

