

Chicken Primavera

Savor the freshness of chicken primavera, a vibrant dish brimming with tender chicken and colorful vegetables tossed in a light and flavorful sauce for a delightful taste of spring.

INGREDIENTS

12 oz boneless, skinless chicken breasts, cut into thin strips

2 tbsp margarine, butter or spread with no trans fat

2/3 cup milk

10 oz package frozen mixed vegetables

1 tsp dried basil or oregano leaves

1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

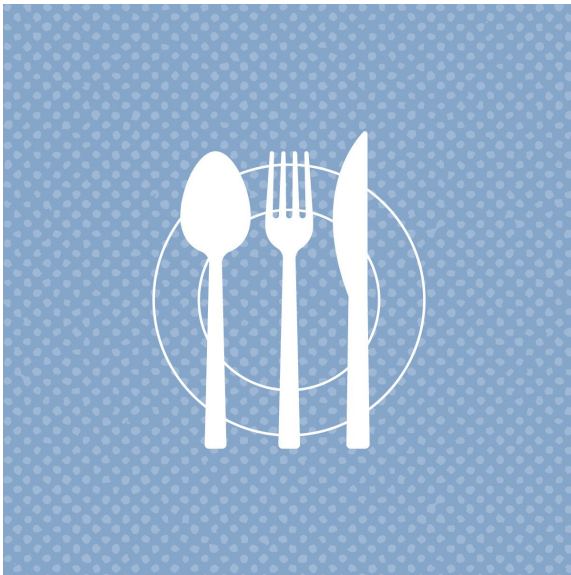
HOW TO MAKE

DIRECTIONS

In large skillet over medium-high heat, sauté chicken with margarine for 3 to 4 minutes or until chicken is no longer pink.

Add 1 2/3 cups water, milk, vegetables and basil; bring to a boil.

Stir in pasta and Special Seasonings; return to boil. Reduce heat to medium-low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender. Let stand 3 minutes before serving.



PREP
TIME

10min



COOK
TIME

15min



SERVES

4

PRODUCT

