

Angel Hair Carbonara Skillet

Indulge in creamy Italian flavors with this Angel Hair Carbonara Skillet, featuring delicate pasta coated in a rich cheese sauce, with ham for added flavor.

INGREDIENTS

1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs

1 ? cups water

2/3 cup milk

2 tbsp margarine, butter or spread with no trans fat

1/4 cup chopped onion

1 cup frozen peas

8 oz (2 cups) ham, cut into thin strips

1/4 cup sour cream

HOW TO MAKE

DIRECTIONS

In large skillet, bring water, milk and margarine to a boil; reduce heat to medium.

Slowly stir in pasta, seasonings, and onion. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add peas; continue boiling 1 to 2 minutes or until pasta is tender, stirring frequently.

Remove skillet from heat. (Sauce will be thin.) Stir in ham and sour cream. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME

5min



COOK
TIME

15min



SERVES

4

PRODUCT

