



Easy Tuna Pasta Skillet

Whip up a quick and satisfying meal with this Easy Tuna Pasta Skillet, combining tender pasta, savory tuna, and vibrant vegetables in a flavorful one-pan 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

2 cups frozen mixed vegetables

2 cans (6 oz each) albacore tuna, drained and broken into chunks

1/2 tsp dried Italian seasoning

2/3 cup milk



PREP
TIME

10min



COOK
TIME

20min



SERVES

4

HOW TO MAKE

DIRECTIONS

In large skillet, bring water and margarine to a boil. Slowly stir in pasta. Reduce heat to medium. Boil uncovered, 10 minutes, stirring occasionally.

Stir in vegetables. Return to a boil; boil 3 to 4 minutes or until most of water is absorbed, stirring frequently.

Stir in milk, seasonings, tuna and Italian seasoning. Continue boiling 1 to 2 minutes or until pasta is tender, stirring frequently. Remove skillet from heat. (Sauce will be thin.) Let stand 3 to 5 minutes for sauce to thicken.

PRODUCT

