

Pesto Carbonara

Elevate your pasta game with this pesto carbonara, a decadent fusion of creamy carbonara sauce and vibrant pesto, perfect for a luxurious yet simple meal.

INGREDIENTS

2 tbsp margarine, butter or spread with no trans fat

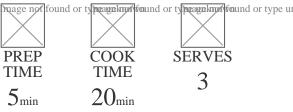
1 package (6.2 oz) PASTA RONI® Shells & White Cheddar

2/3 cup milk

1/4 cup prepared pesto or 1/2 cup chopped fresh basil

6 slices crisply cooked bacon, crumbled

1/3 cup toasted pine nuts or chopped walnuts



HOW TO MAKE

DIRECTIONS

In 3-quart saucepan, combine 2 cups water and margarine. Bring just to a boil. Stir in pasta. Reduce heat to medium. Boil uncovered 12 to 14 minutes or until most of water is absorbed, stirring frequently.

Add milk, pesto and contents of seasoning packet; stir well. Continue to boil 3 to 4 minutes or until pasta is desired tenderness, stirring frequently. Stir in bacon and pine nuts before serving.

PRODUCT

