

# Primavera-Style Alfredo

An easy dinner with lots of fresh flavor.

## INGREDIENTS

**3 tbsp** margarine, butter or spread with no trans fat

**1/2 cup** chopped red or green bell pepper

**1 (4.7 oz) package** PASTA RONI® Fettuccine Alfredo

**1** medium tomato, chopped

**1/4 cup** chopped onion

**1 cup** frozen or canned peas, drained

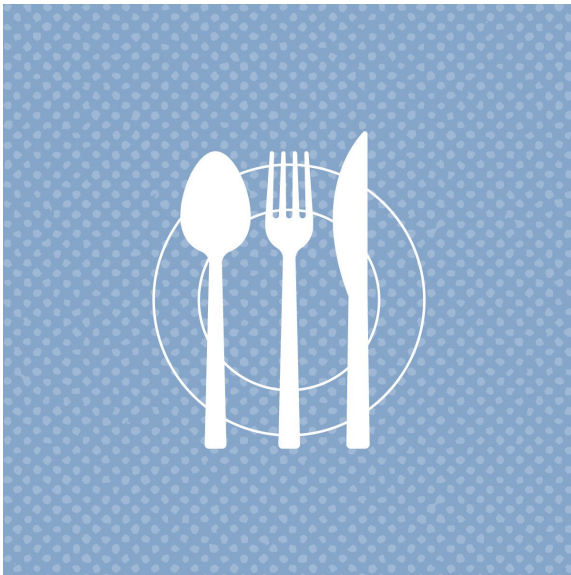
**1/2 cup** milk

## HOW TO MAKE

### DIRECTIONS

In large saucepan, over medium-high heat, melt margarine. Add bell pepper and onion; cook 3 minutes, stirring occasionally. Add peas; cook 2 minutes more or until vegetables are tender crisp, stirring occasionally.

Add 1 ¼ cups water, milk, pasta and Special Seasonings. Bring to a boil; reduce heat to medium-low. Gently boil uncovered, 6 to 7 minutes or until pasta is tender, stirring occasionally. Remove from heat; stir in tomato. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP  
TIME

5 min



COOK  
TIME

20 min



SERVES

4

## PRODUCT

