

# Basque-Style Chicken & Pasta

Indulge in the rich flavors of Basque cuisine with this tantalizing chicken pasta, featuring tender chicken and a savory sauce for a deliciously comforting meal.

## INGREDIENTS

**1/3 cup** pimento-stuffed olives, halved

**2 tbsp** margarine or olive oil

**1 tsp** dried thyme or marjoram

**2/3 cup** milk

**1 (5.1 oz) package** PASTA RONI® Parmesan Cheese

**1/2 cup (1 1/2 oz)** diced salami or pepperoni

**1 lb** boneless, skinless chicken thighs or pork tenderloin, cut into 3/4-inch chunks

**2 cloves** garlic, minced

## HOW TO MAKE

### DIRECTIONS

Toss chicken with thyme. In large skillet over medium-high heat, melt margarine. Add chicken and garlic; cook 5 minutes or until chicken is no longer pink inside.

Add 1 2 cups water and milk; bring to a boil. Slowly stir in pasta, Special Seasonings, salami and olives; reduce heat to medium. Gently boil uncovered, 4 to 5 minutes until pasta is tender, stirring occasionally. Let stand 5 minutes before serving.



PREP  
TIME

5 min



COOK  
TIME

15 min



SERVES

4

## PRODUCT

