

# Pesto Turkey and Pasta

Experience the vibrant flavors of this Pesto Turkey and Pasta dish, combining succulent turkey and al dente pasta tossed in fragrant pesto sauce for a delicious and easy-to-make meal.

## INGREDIENTS

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

1 **(4.7 oz) package** PASTA RONI® Chicken & Broccoli

1 medium red or green bell pepper, sliced

1/4 **cup** pine nuts or chopped walnuts, toasted

1 **lb** boneless, skinless turkey or chicken breasts, cut into thin strips

Grated Parmesan cheese, optional

1/4 **cup** milk

1/2 medium onion, chopped

1/2 **cup** prepared pesto sauce

## HOW TO MAKE

### DIRECTIONS

In large saucepan, bring 1 1/2 cups water, milk and margarine to a boil. Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil 1 minute.

Add turkey, bell pepper and onion. Return to a boil. Gently boil 8 to 9 minutes or until pasta is tender and turkey is no longer pink inside, stirring occasionally.

Stir in pesto. Let stand 3 to 5 minutes before serving. Sprinkle with nuts and cheese, if desired.



PREP  
TIME

10min



COOK  
TIME

20min



SERVES

4

## PRODUCT

