

# Skillet Chicken Divan Alfredo

Creamy chicken dish that takes 6 minutes to prepare in a skillet!

## INGREDIENTS

**12 oz** boneless, skinless chicken breasts, cut into 3/4-in thick chunks

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

**2/3 cup** milk

**2 cups** broccoli florets

**1** red bell pepper, cut into short, thin strips

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

**1/4 cup** panko or plain dry bread crumbs

**1/2 cup** shredded cheddar cheese

## HOW TO MAKE

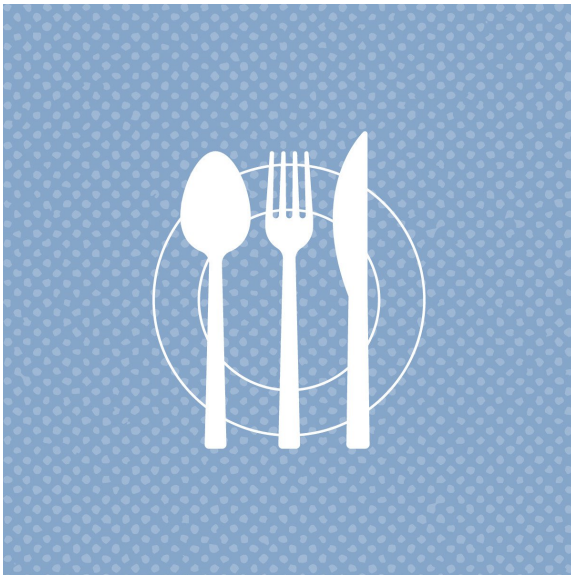
### DIRECTIONS

Sauté chicken with 2 tbsp of margarine in a large skillet over medium-high heat for 3-5 minutes or until chicken is lightly browned and cooked through; remove to a plate.

Add to skillet 1 2/3 cups water, milk, broccoli and bell pepper; bring to a boil. Stir in pasta and special seasonings; return to boil. Reduce heat to medium-low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender. Stir in cooked chicken and let stand 3 minutes before serving.

While pasta cooks, melt remaining 1 tbsp margarine in skillet. Add bread crumbs and cook over medium-low heat, stirring often, 3 minutes or until golden and crisp. Remove to a small bowl.

Top servings of pasta with cheese and toasted crumbs.



PREP  
TIME  
10min



COOK  
TIME  
14min



SERVES  
4

## PRODUCT



Per Serving	
220	2g
CALORIES	SAT FAT
	600mg
	CHOLESTEROL
	3g
	TOTAL SUGAR

NET WT 4.7 OZ (133 g)