

Busy Night Chicken Lo Mein

Effortlessly conquer busy nights with this chicken lo mein, a flavorful dish featuring tender chicken, crisp vegetables, and savory noodles tossed in a delectable sauce for a quick and satisfying meal.

INGREDIENTS

- 8 oz boneless, skinless chicken breasts, cut into 1/2-inch pieces
- 1/4 cup chopped green onions
- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs
- 2 tbsp margarine, butter or spread with no trans fat
- 1 (16 oz) package frozen Oriental-style mixed vegetables
- 3 tbsp teriyaki sauce

HOW TO MAKE

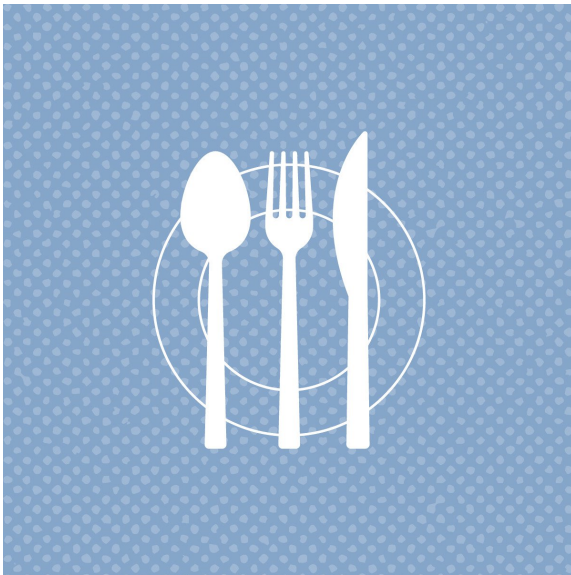
DIRECTIONS

In large skillet over medium-high heat, melt margarine. Add chicken and onions; sauté 5 minutes or until chicken is no longer pink.

Stir in 2 cups water and vegetables; bring to a boil.

Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil uncovered, 4 to 5 minutes or until pasta is tender, stirring frequently.

Stir in teriyaki sauce. Let stand 3 minutes before serving.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

4

PRODUCT

