

# Creamy Chicken Herb Pasta

## Ingredients

- 1 package PASTA RONI® PASTA RONI® Angel Hair Pasta & Herbs
- 1 pound uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tablespoons margarine or butter
- 1-1/3 cups water
- 2/3 cup milk
- 1 cup frozen peas (optional)

## How to make it

1. In large skillet, melt 2 Tbsp. margarine over medium-high heat. Add 1 lb. uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; cook and stir 5-6 min. or until no longer pink.
2. Slowly add 1 1/3 cups water and 2/3 cup milk; bring to a boil. Slowly stir in pasta and Special Seasonings. Separate pasta with fork, if needed. Return to a boil.
3. Reduce heat to medium. Boil uncovered, 4-5 min. or until pasta is just tender, stirring frequently.
4. Sauce will be thin. Let stand 3-5 min. to thicken.



PREP  
TIME

-



COOK  
TIME

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TOTAL  
TIME

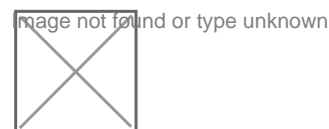
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SERVING

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## Made with



**PASTA RONI® Angel Hair Pasta & Herbs**