

Pesto Fettuccine with Cooked Turkey

Ingredients

- 1 package (4.7 ounces) PASTA RONI® PASTA RONI® Fettuccine Alfredo
- 2 cups chopped cooked turkey
- 1 cup cherry or grape tomato halves
- 1/4 cup roasted red pepper strips
- 3 tablespoons of margarine, butter or spread with no trans fat.
- 1-1/4 cups water
- 1/2 cup milk
- 2 tablespoons prepared pesto

How to make it

1. In a medium saucepan, combine pasta and Special Seasonings, 1 1/4 cups water, 1/2 cup milk, 3 tablespoons margarine and turkey; stir.
2. Bring to a boil; reduce heat. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently.
3. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in tomatoes, pepper strips and pesto.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-

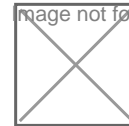


SERVING

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Made with

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PASTA RONI® Fettuccine Alfredo