



PREP
TIME

10 min

COOK
TIME

15 min

TOTAL
TIME

25 min

SERVINGS

4

Made with

Angel Hair Al Fresco

Ingredients

- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs
- 1/4 cup dry white wine (optional)
- 2 medium tomatoes, chopped
- 2 tbsp margarine, butter or spread with no trans fat
- 1 tbsp chopped fresh basil or 1 tsp dried basil
- 1/4 cup slivered almonds, toasted (optional)
- 1 (6.5 oz) can tuna, drained, flaked or 1 ½ cups chopped cooked chicken
- 2/3 cup milk
- 1/3 cup sliced green onions or chopped onion

How to make it

1. In large saucepan, combine 1 ½ cups water, milk and margarine. Bring just to a boil.
2. Slowly stir in pasta, Special Seasonings, tuna, tomatoes, green onions, wine, almonds and basil. Separate pasta with a fork, if needed. Return to a boil; reduce heat to medium. Boil uncovered, 4 to 5 minutes or until pasta is tender, stirring frequently.
3. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PASTA RONI® Angel Hair Pasta & Herbs