

Angel Hair Carbonara Skillet

Ingredients

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups water
- 2/3 cup milk
- 2 tbsp margarine, butter or spread with no trans fat
- 1/4 cup chopped onion
- 1 cup frozen peas
- 8 oz (2 cups) ham, cut into thin strips
- 1/4 cup sour cream

How to make it

1. In large skillet, bring water, milk and margarine to a boil; reduce heat to medium.
2. Slowly stir in pasta, seasonings, and onion. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add peas; continue boiling 1 to 2 minutes or until pasta is tender, stirring frequently.
3. Remove skillet from heat. (Sauce will be thin.) Stir in ham and sour cream. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
5 min



COOK
TIME
15 min



TOTAL
TIME
20 min



SERVINGS
4

Made with



PASTA RONI® Angel Hair Pasta & Herbs