



PREP
TIME
5 min

COOK
TIME
15 min

TOTAL
TIME
20 min

SERVINGS
4

Made with

Basque-Style Chicken & Pasta

Ingredients

- 1/3 cup pimento-stuffed olives, halved
- 2 tbsp margarine or olive oil
- 1 tsp dried thyme or marjoram
- 2/3 cup milk
- 1 (5.1 oz) package PASTA RONI® Parmesan Cheese
- 1/2 cup (1 ½ oz) diced salami or pepperoni
- 1 lb boneless, skinless chicken thighs or pork tenderloin, cut into 3/4-inch chunks
- 2 cloves garlic, minced

How to make it

1. Toss chicken with thyme. In large skillet over medium-high heat, melt margarine. Add chicken and garlic; cook 5 minutes or until chicken is no longer pink inside.
2. Add 1 ½ cups water and milk; bring to a boil. Slowly stir in pasta, Special Seasonings, salami and olives; reduce heat to medium. Gently boil uncovered, 4 to 5 minutes until pasta is tender, stirring occasionally. Let stand 5 minutes before serving.



PASTA RONI® Parmesan Cheese