



PREP
TIME

10 min

COOK
TIME

30 min

TOTAL
TIME

40 min

SERVINGS

4

Made with

Bistro Chicken Skillet

Ingredients

- 1 (2 to 2 ½ lb) whole chicken, cut into 8 pieces
- 1 tsp salt
- 8 large whole cloves garlic, peeled
- 1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 tsp paprika
- 1/4 cup dry vermouth or water
- 1 cup sliced carrots
- 2 tbsp margarine, butter or spread with no trans fat
- 1/2 tsp ground black pepper
- 2 tbsp olive oil
- 2 tsp dried thyme
- 1 ½ cups fresh asparagus, cut into 1-1/2-inch pieces or broccoli flowerets

How to make it

1. Sprinkle meaty side of chicken with thyme, paprika, salt and pepper. In large skillet over medium-high heat, heat oil. Add chicken, seasoned-side down. Cook 5 minutes. Reduce heat to medium-low; turn chicken over. Add whole garlic cloves. Cover; cook 20 to 25 minutes or until chicken is no longer pink inside.
2. Meanwhile, in medium saucepan, bring 1 ½ cups water, vermouth and margarine just to a boil. Stir in pasta, Special Seasonings, asparagus and carrots. Reduce heat to medium. Gently boil uncovered, 10 minutes or until pasta is tender, stirring occasionally.
3. Remove chicken and garlic from skillet with slotted spoon. Skim off and discard fat from skillet juices. Serve chicken, garlic cloves and reserved juices from skillet over pasta.



PASTA RONI® Garlic & Olive Oil Vermicelli