



PREP
TIME
5 min

COOK
TIME
15 min

TOTAL
TIME
20 min

SERVINGS
4

Made with

Busy Night Chicken Lo Mein

Ingredients

- 8 oz boneless, skinless chicken breasts, cut into 1/2-inch pieces
- 1/4 cup chopped green onions
- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs
- 2 tbsp margarine, butter or spread with no trans fat
- 1 (16 oz) package frozen Oriental-style mixed vegetables
- 3 tbsp teriyaki sauce

How to make it

1. In large skillet over medium-high heat, melt margarine. Add chicken and onions; sauté 5 minutes or until chicken is no longer pink.
2. Stir in 2 cups water and vegetables; bring to a boil.
3. Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil uncovered, 4 to 5 minutes or until pasta is tender, stirring frequently.
4. Stir in teriyaki sauce. Let stand 3 minutes before serving.



PASTA RONI® Angel Hair Pasta & Herbs