

Chicken and Green Bean Skillet

Ingredients

- 3/4 lb boneless, skinless chicken breast halves, cut into 1-inch pieces
- 1/8 tsp ground black pepper
- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 1 ½ cups frozen cut green beans
- 3/4 cup canned French fried onions
- 1 tbsp margarine, butter or spread with no trans fat
- 1 ¼ cups water
- 1/2 cup milk
- 2 tbsp margarine, butter or spread with no trans fat

How to make it

1. In large skillet, melt 1 tbsp margarine over medium-high heat. Add chicken; cook and stir 4 to 5 minutes or until browned. Sprinkle with black pepper.
2. Stir in 1 ¼ cups water, 1/2 cup milk and 2 tbsp margarine. Bring to a boil. Stir in pasta, seasonings and green beans. Return to a boil. Reduce heat to medium-low. Gently boil uncovered 5 to 6 minutes, or until pasta is slightly firm, stirring frequently.
3. Remove skillet from heat. (Sauce will be thin.) Let stand 3 to 5 minutes for sauce to thicken. Sprinkle with onions.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



PASTA RONI® Fettuccine Alfredo