



PREP
TIME
15 min

COOK
TIME
25 min

TOTAL
TIME
40 min

SERVINGS
4

Made with

Chicken Paprikash

Ingredients

- 1/2 tsp salt
- 2 tsp paprika
- 1 lb boneless, skinless chicken breasts or thighs, cut into 1-inch chunks
- 1/4 tsp cayenne pepper
- 1/4 cup chopped parsley
- 3 tbsp margarine, butter or spread with no trans fat, divided
- 1 small onion, chopped
- 1/2 cup milk
- 1/4 cup sour cream
- 3 cups (8 oz) sliced white or crimini mushrooms
- 1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

How to make it

1. Toss chicken with paprika, salt and cayenne pepper. In large skillet over medium-high heat, melt 1 tbsp margarine. Add chicken; sauté 3 minutes. Add mushrooms and onion; sauté 7 minutes or until chicken is no longer pink inside and vegetables are tender. Remove from skillet; set aside.
2. In same skillet, bring 1 ¼ cups water, milk, remaining 2 tbsp margarine, pasta and Special Seasonings to a boil. Reduce heat to low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender, stirring occasionally.
3. Stir in chicken mixture and sour cream. Let stand 3 to 5 minutes before serving. Sprinkle with parsley.



PASTA RONI® Fettuccine Alfredo