



PREP
TIME

10 min

COOK
TIME

15 min

TOTAL
TIME

25 min

SERVINGS

4

Made with

Cod Chowder

Ingredients

- 1 package (6.2 oz) PASTA RONI® Shells & White Cheddar
- 3 cups milk
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup baby carrots, cut into 1/2-inch pieces
- 1/2 cup chopped onion
- 1/4 tsp ground black pepper
- 12 oz cod or other firm white fish, cubed
- 1 can (14.5 oz) chicken broth
- 1 cup small broccoli flowerets or frozen cut green beans

How to make it

1. In a large saucepan, combine milk, chicken broth and 2 tbsp margarine; bring just to a boil.
2. Slowly stir in pasta, carrots, onion and black pepper. Reduce heat to medium. Gently boil 8 minutes, stirring occasionally.
3. Stir in cod, broccoli and Special Seasonings*. Return to a boil. Gently boil 4 to 6 minutes, stirring occasionally, or until shells are tender and broccoli is cooked. Serve immediately.



PASTA RONI® Shells & White Cheddar