



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	3

Made with

Fettuccine Carbonara with Cooked Ham

Ingredients

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 2 cups chopped cooked ham
- 1 cup frozen peas
- 1 cup baby carrots, cut in quarters lengthwise
- 3 tbsp margarine, butter or spread with no trans fat
- 1 ¼ cups water
- 1/2 cup milk
- 1/4 cup green onion slices
- 1 tsp Dijon mustard
- 1/4 cup pitted ripe olive slices (optional)
- 1 tbsp chopped parsley (optional)

How to make it

1. In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tbsp margarine, ham, peas, carrots, green onions and mustard; stir.
2. Bring to a boil; reduce heat. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently.
3. Sauce will be thin. Stir in olives, if desired. Let stand 3 to 5 minutes for sauce to thicken. Sprinkle with parsley, if desired.



PASTA RONI® Fettuccine Alfredo