



PREP  
TIME

10 min

COOK  
TIME

15 min

TOTAL  
TIME

25 min

SERVINGS

3

Made with

# Fettuccine Carbonara with Smoked Turkey

## Ingredients

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 2 cups chopped smoked turkey
- 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, turkey, 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