



PREP  
TIME  
5 min

COOK  
TIME  
15 min

TOTAL  
TIME  
20 min

SERVINGS  
2

Made with

# Garlic Chicken and Angel Hair Pasta

## Ingredients

- 1 package PASTA RONI® Butter & Garlic
- 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 tbsp margarine or butter
- 1  $\frac{3}{4}$  cups water
- 1/3 cup milk
- 1 cup frozen peas (optional)

## How to make it

1. In large skillet, melt 1 tbsp margarine over medium-high heat. Add 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; cook and stir 5-6 min or until no longer pink.
2. Slowly add 1  $\frac{3}{4}$  cups water and 1/3 cup milk; bring to a boil. Slowly stir in pasta and Special Seasonings. Separate pasta with fork, if needed. Return to a boil.
3. Reduce heat to medium. Boil uncovered, 4-5 min or until pasta is just tender, stirring frequently.
4. Sauce will be thin. Let stand 3-5 min to thicken.



**PASTA RONI® Butter & Garlic**